

2019
STEVENS ROAD
CHARDONNAY



VARIETY: 100% Chardonnay
REGION: Margaret River, W.A.

TECHNICAL: pH: 3.04
Alc.: 13.0% v/v
TA: 8.5 g/L
Free SO₂: 38 ppm

Residual Sugar: 1.9 g/L
VA: 0.4 g/L
Total SO₂: 115 ppm

TASTING NOTES

COLOUR: Pale straw.

BOUQUET: The bouquet of this elegant, Chardonnay offers both purity and complexity; White flowers, citrus and stone fruit with underlying oatmeal notes and a dash of sea spray.

PALATE: The palate is medium bodied displaying pears, white peach, and zesty grapefruit characters. Fine boned and quartz-like in structure, yet still retaining succulence with a lovely lightness of texture. The fruit intensity and wonderful natural acidity focuses the wine perfectly to a moreish, saline finish.

CELLARING POTENTIAL:

A modern, refined style of Chardonnay, displaying classic Margaret River hallmarks. The 2019 Stevens Road is a wine which, while drinking well in its youth will certainly reward with careful cellaring, developing further complexity from bottle maturation.

VINTAGE CONDITIONS

The growing season began with a late budburst after a relatively cold Winter with reasonable rainfall. The cool Spring which followed resulted in some uneven flowering and fruit set, and generally lower than average yields. We experienced a significant (and unusual) rain event mid-January which was timely due to the later season, and this was followed by some fine, mild weather to get vintage underway.

There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme! Bird-netting was absolutely vital this season. The cooler ripening conditions did result in amazing flavour intensity and acid retention in whites (chardonnay in particular). There was a minor rain event coupled with high humidity mid-March which presented some challenges requiring careful fruit selection; however, this gave way to some beautiful weather right through until late April.

The fruit for this Chardonnay is from Block 2 of our Stevens Road Vineyard, which is situated on the Boodjidup Brook about 3km from the winery. Fruit of this mature, low yielding vineyard has consistently produced some of our best Chardonnay each vintage. The pedigree of the vineyard deserves recognition in its own right, so much so, that we release the best barrels as a Single Vineyard wine.

WINEMAKING

Made entirely from Gingin clone Chardonnay which was whole bunch pressed followed by 100%-barrel fermentation in select French oak (20% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2019.