

PAUL CONTI *Wines*

Margaret River **Chardonnay** **2018**



VINEYARD: The 2018 Margaret River Chardonnay is made predominantly from Clone 5 fruit (with a small amount of GinGin) grown entirely at Grace and White vineyard in Cowaramup. This meticulously-managed vineyard with its gravelly limestone soils has a long reputation for selling fruit to some of the region's top producers. Fruit from this specific vineyard imparts subtle stone-fruit and apple characters.

HARVEST: Entirely hand-harvested in March 2018 with close attention made to the freshness and vitality in the ripening fruit.

WINEMAKING: Fruit was gently whole-pressed with 60% fermented in new French oak, the remainder was tank-fermented. Both tank and barrel components were fermented with cultured yeasts with regular lees stirring. Malolactic fermentation was not encouraged.

WINEMAKER'S NOTES: This contemporary chardonnay is the fifth to be made from 100 percent Margaret River fruit. The vineyards is located in a pristine environment and we have attempted to allow the quality fruit to dominate the wine.

NOSE: This medium-bodied, stylish chardonnay exhibits stone-fruit and apple, and subtle of oak on the bouquet.

PALATE: The palate is fresh and lively now and will develop toasty characters as the wine matures.

FOOD: Ideally suited to fresh shell-fish & grilled seafood or lightly sauced white meats.

CELLARING: Inviting now, the wine will develop further complexity with careful cellaring in the medium term (2-4 years).