

PAUL CONTI *Wines*

Margaret River **Chardonnay** **2023**



Alc: 13.2%
GI: Margaret River
pH: 8.2
T.A: 5.3 g/l

Vineyard: The 2023 Margaret River Chardonnay is hand-picked from two vineyards made up of both Clone 95 and Gin Gin clones. The established Grace and White vineyard is grown on meticulously managed classic Margaret River gravel loam in Cowaramup. This vineyard has a long reputation for selling fruit to some of the region's top producers. Fruit from this specific vineyard imparts subtle appley characters. Our younger Miamup Road chardonnay block is grown on lighter loam soils which provide classic stone-fruit characters and fresh acid.

Harvest: Entirely hand-harvested in early March 2023 then chilled overnight before pressing the following day.

Winemaking: Fruit was gently whole-pressed with 30% 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 encouraged in barrel ferments.

Winemaker's Notes: This contemporary chardonnay is made from 100 percent Margaret River fruit. The vineyards are 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 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 shellfish & 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).