



## 2016 flying fish chardonnay

*Variety:* Chardonnay 100%

*Region:* Margaret River 100%

*Sub Region:* Wilyabrup & Carburnup

*Cellaring Potential:* This wine is drinking beautifully now and over the next 3-5 years.

### Winemaker notes

*Colour:* Pale straw

*Bouquet:* Our flying fish Chardonnay opens with lifted citrus, fig and creamy lees aromas.

*Palate:* The pure and intense palate is full of bright citrus and stonefruit flavours. Bright and focused acidity leaves this wine with impeccable line and length of flavour.

### Winemaking

Sourced from several vineyards, in the Wilyabrup and Carburnup sub regions of Margaret River, our 2016 Flying Fish Cove Chardonnay is a premium style that allows for maximum fruit expression.

Gin-Gin and clone 95 Chardonnay is hand and machine harvested, before being transported to the winery. Hand-picked fruit is chilled for a further 12 hours before processing. The machine harvested fraction is processed on arrival to the winery. Processing at low temperatures ensures maximum retention of aroma and flavour components in this wine.

A portion of the hand-picked fruit is pumped to older white barrels for a barrel fermentation.

A slow and tempered yeast fermentation follows for approx. 10-14 days. Fermentation temperatures are regulated between 12-15 degrees Celsius for the tank fermented fraction and 15-20 degrees for the barrel fermented product.

For two months following fermentation, the tank and barrels are regularly stirred on-lees to breed further texture and complexity into the wine.

After 9 months of careful barrel and tank maturation the Chardonnay was blended and a light fining and filtration was performed prior to bottling.

### Technical details

Alc%: 13.1%

pH: 3.33

TA: 6.5g/L

RS: Dry

