

# flying fish cove

passionately margaret river



## 2012 PRIZE CATCH CHARDONNAY

**Variety:** Chardonnay 100%

**Region:** Margaret River 100%

**Case Production:** 100

**Cellaring Potential:** This wine is drinking beautifully now and will reward with careful cellaring over the next 5-7 years.

### WINEMAKER NOTES

**Colour:** Bright Straw

**Bouquet:** Our inaugural Prize Catch Chardonnay opens with an intensely lifted bouquet of fresh stonefruit and citrus. Subtle vanilla bean and crème brulee aromas complete a stylish aroma profile.

**Palate:** The pure and intense palate is full of bright citrus flavours that are perfectly balanced by a wonderful slice of mouth-watering acidity. This Chardonnay has impeccable purity and length of flavour and is the epitome of great Margaret River Chardonnay.

### VINTAGE CONDITIONS

The Margaret River wine region enjoyed excellent spring growing conditions with plenty of sunshine and warm weather, providing good flowering and fruit set. Abundant Marri flowering in the region meant very little bird pressure and very little netting required in the vineyard. Warmer than average temperatures accelerated ripening and flavour development during the lead up to vintage, bringing on first harvest date for the season forward to the last week of January, in order to retain acidity and aromatics in the wines. Vintage 2012 began approximately three weeks earlier than the regional average and is set to be yet another golden vintage for the region.

### WINEMAKING

Prize Catch Chardonnay Gin-Gin clone fruit was handpicked on 9 February in the cool of morning and transported to the winery where it was further chilled to approx 5 degrees celcius before pressing.

The first 200 litres per tonne were selected as the Prize Catch component. Following pressing the juice was rough settled without the use of clarification enzyme before being transferred to new French Oak Barriques for fermentation. A slow and steady wild yeast barrel fermentation followed for approx 10-14 days. Fermentation temperatures were regulated between 18 and 25 degrees celcius.

For two months following fermentation the barrels were regularly stirred on-lees to breed further texture and complexity into the wine. After eight months of careful barrel maturation the Prize Catch Chardonnay was taken out of barrel. A light fining and filtration was performed on the wine prior to bottling in January 2013.

### TECHNICAL DETAILS

Alc%: 13.0%

pH: 3.30

TA: 7.0g/L



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Cellar Door Open Daily 11am - 4pm

