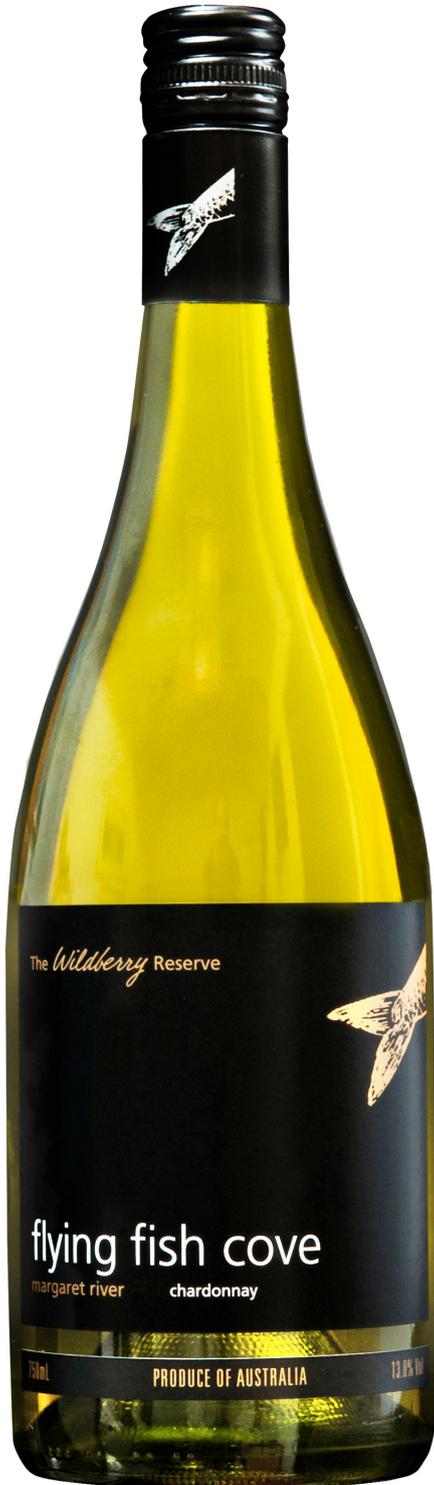


# flying fish cove

passionately margaret river



## 2013 WILDBERRY CHARDONNAY

**Variety:** Cabernet Sauvignon 100%  
**Region:** Margaret River 100%  
**Sub Region:** Wilyabrup  
**Harvest Date:** 6<sup>th</sup> February 2014  
**Case Production:** 230  
**Cellaring Potential:** This wine is drinking well now and will reward with medium-term cellaring up to 5 years.

### WINEMAKER NOTES

**Colour:** Pale gold

**Bouquet:** Our Reserve Chardonnay has a bright and lifted nose of sweet pastry, lemon curd and fleshy white stonefruit.

**Palate:** The palate displays a rich and layered mix of fresh stone fruit, citrus and intense vanilla bean flavours. A fine mineral thread ensures a wine of length and persistence.

### VINTAGE CONDITIONS

Vintage 2013 began with some wild weather during the Spring flowering season, affecting crop yields by approximately 20 per cent. Growing conditions for the remainder of the ripening phase were warm, sunny and at times hot in the lead up to Christmas, allowing for full maturity of the whites without harsh heat or storm damage. The 'Indian Summer' we experienced throughout Autumn extended the ripening period of our red varieties, allowing for full flavours and sugar development. Bird pressure was low early on in the season due to the abundant Marri tree blossoming, however became more of an issue late in the harvest period.

Our whites were mostly picked during March with the remainder of the harvest and the red grape varieties coming in during the month of April. The warm weather in the lead up to harvest ensured good natural acidity, flavour ripeness and beautiful, aromatic fruit. Another wonderful Margaret River season.

### WINEMAKING

Made from 100 per cent gin gin clone, the fruit for this wine was handpicked and whole bunch pressed before fermentation in a selection of French oak barrels (41% new and 51% one year old). A select 500L/t is utilised for the Reserve Chardonnay, ensuring a fine and delicate expression of the fruit goes into this reserve wine. A degree of fruit solids is retained in the juice with periodic lees stirring for the following 10 months to further aid complexity and texture.

Fermentation of our Reserve Chardonnay is conducted by 100% natural yeast and usually takes from 14-21 days to conclude.

### TECHNICAL DETAILS

#### Bottle Analysis

Alc%: 14.5%  
pH: 3.62  
TA: 6.8g/L

#### Harvest Analysis:

Baume: 12.3  
pH: 3.21pH  
TA: 9.5g/L

Flying Fish Cove Pty Ltd

Caves Road, Wilyabrup | PO Box 692 Dunsborough WA 6281 | ph: 08 9755 6600

e: cellardoor@flyingfishcove.com | www.flyingfishcove.com

Cellar Door Open Daily 11am - 4pm

