



WINE NAME | VINTAGE **Picardy Chardonnay 2015**

PRODUCER Picardy (ALL ESTATE GROWN)

WINEMAKERS Father and son team, Bill and Dan Pannell

REGION | SUB REGION Pemberton, Western Australia

GRAPE VARIETIES 100% Chardonnay (Dijon clones; 76, 95, 96 and 277) (co-fermented)

WINE TYPE Dry White **ALCOHOL LEVEL (%)** 13.5%

WINE BODY Medium bodied

VITICULTURE AND TERROIR The Picardy site was specially selected in Pemberton for its high altitude and well drained gravelly loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 17 years.

VINIFICATION The vines are dry grown, cane pruned and handpicked, which in turn encourages low yields. In the winery the grapes are 70% destemmed, 30% whole bunch pressed. The fruit is transferred into an air bag press to gently extract the grape juice, which is then settled in tank. Fermentation occurs in barrel and a partial malo lactic fermentation is carried out, with lees stirred for more complexity. This wine is then matured for 10 months in new to four year old, small French oak barriques.

BACKGROUND Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannels had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.

TASTING NOTES “Yellow peach, mango, lemon pith and pink grapefruit. This is the generous, rich and creamy Picardy style that we've come to know so well. The 2015 has sass, vivacity, life and elegance all in a sip, the palate showing a phenolic edge that suggests the structure is bang on. The flavours linger on the palate long after it's been swallowed. Only in its length are a plethora of other flavours revealed: struck match, almond meal, curry leaf and brine. The spicy finish is toasty yet mouthwatering. One of my favourite releases of Chardy from the Pannels.”

FOOD MATCHING An excellent match right now with local Marron gently poached in a cream and vermouth sauce with just a hint of chilli.

OPTIMUM DRINKING Length is excellent and the low pH of this wine guarantees long cellaring. Drink now to 2018.

