



WINE NAME VINTAGE	Boise 2016 (wooded)	
PRODUCER	Picardy (ALL ESTATE GROWN)	
WINEMAKERS	Father and son team, Bill and Dan Pannell	
REGION SUB REGION	Pemberton, Western Australia	
GRAPE VARIETIES	85% Sauvignon Blanc and 15% Semillon (co-fermented)	
WINE TYPE	Dry White	ALCOHOL LEVEL (%) 12.5%
WINE BODY	Medium bodied	
VITICULTURE AND TERROIR	The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely 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 (low yields are encouraged). In the winery the grapes are first destemmed and then transferred into an air bag press to gently extract the grape juice, and the wine is then settled in tank for 48 hours. Fermentation is carried out in 2 separate batches employing different yeasts. Fermentation occurs 50% in barrel and 50% in stainless, a partial malo lactic fermentation is carried out, with lees stirred for more complexity. This wine is then matured for 6 months with 50% in new to four year old, small French oak barriques and 50% in stainless steel.	
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 Pannells 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	The 2015 has taken a full year to grow into itself, the oak playing a far more centerstage role on release this time last year. The 2016 is already at that wonderfully integrated stage now, imagine where it may be in a year's time. The fruit characters play in the yellow citrus space, think: grapefruit; lemon and hints of white currant thrown into the mix. The oak as mentioned is already well integrated into the fruit, and introduces almond meal, spice and pistachio. The acidity, crucial to balancing out the ripe fruit and spicy oak, plays its role well: it is lively and restrained. This wine has startling clarity of flavour and concentration, while remaining restrained. No easy task. It is a serious proposition, built to age, if that's how you like it, but refined and elegant enough to get stuck in now.	
FOOD MATCHING	Perfect with freshly shucked oysters or Paired with Scallop Cerviche with a lime and coriander dressing.	
OPTIMUM DRINKING	With careful cellaring, this wine has the cellaring potential for 3 to 5 years.	

