

2022 Fire Gully Chardonnay

Hand picked Gin Gin clone Chardonnay fruit from the 20-30 year old Fire Gully Farm & Vineyard vines in Willyabrup, Margaret River.

All the fruit was chilled to 5 degrees to preserve purity, and then bunch sorted by hand. It was 100% whole bunch pressed into 1- and 2-year-old French oak barriques to barrel ferment, after which the wine was left to mature for 10 months. No malolactic fermentation was allowed to occur, but fortnightly battonage (lees stirring) was performed to build creaminess and texture prior to blending and bottling.

Notes of pineapple, honeydew melon, lemon, lime and green apple, complemented by subtle toasty notes and a delicate, creamy mouthfeel.

