



WINE NAME | VINTAGE **Picardy Chardonnay 2023**

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 (%)** 12.5%

WINE BODY Medium bodied **CLOSURE** Natural Cork

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 27 years.

VINIFICATION The vines are dry grown, cane pruned and handpicked, which in turn encourages low yields. In the winery the grapes are 60% destemmed, 40% 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 malolactic fermentation is carried out, with lees stirred for more complexity. Matured for 10 months in new to four year old, small French oak

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 Tasting note by Erin Larkin, The Wine Advocate:
"The 2023 season in Western Australia was on the cooler side and wonderfully dry. This was on track to be an excellent season for both red and whites. Here, the 2023 Chardonnay leads with white peach and ginger, jasmine tea, spring florals, curls of orange peel and cracked fennel seeds. On the palate, the acidity is piercing but very fine and ensconced within the creamy, delicate fruit. There's plenty of ground white pepper on the back of the palate, with crushed nuts and brine. This is balanced and very pretty... This is a lovely wine."

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 2035.

