



## 2017 WHIMWOOD CHARDONNAY

### LOCATION / WINE REGION:

Nannup, South West, Western Australia / Blackwood Valley

### VARIETAL:

Chardonnay, Single Vineyard (100%)

### AWARDS:

#### WINE SHOW

#### AWARD

2019 Perth Royal Wine Show  
London Wine Competition 2019  
2018 Perth Royal Wine Show

BRONZE  
BRONZE  
BRONZE

### REVIEWS:

94/100 – Ray Jordan

The West Australian - Ray Jordan Wine Guide 2019- *"Another cracking good chardonnay from this little producer which in a few years has created quite a reputation for the quality of its chardonnays. Ripe fig and butterscotch with minerally stone fruit and mealy grapefruit edges. A powerful linear palate that has tremendous promise. Like it."*

### TASTING NOTES:

Colour: Light golden in colour with a delicate lime green hue.  
Nose: Aromas of citrus blossom, cashews and lemon butter spread on lightly toasted sourdough bread.  
Palate: Palate is distinguished by long citrus line with rich creamy brulee mid and delicate textural finish.  
Style: Burgundian – whole bunch pressed straight to barrel. Partial malolactic fermentation (MLF) allowed to occur naturally to assist with developing complexity. Lees stirring (Battonage) is used for the first two months to provide textural weight and further complexity.

### WINE ANALYSIS:

Alcohol: 13%  
Harvest Date: 28 February 2017  
Oak Maturation: 30% New and Seasoned French Oak, 12 months on Lees  
Bottling Date: 21 February 2018  
Wine Maker: Bernie Stanlake  
Drink By: 2024