

2017 WHIMWOOD CHARDONNAY

Light golden in colour with a delicate lime green hue. Aromas of citrus blossom, cashews and lemon butter spread on lightly toasted sourdough bread. Palate is distinguished by a long citrus line, rich creamy brulee mid and delicate textural finish.

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.

AWARDS

bronze - 2019 Perth Royal Wine Show

bronze - London Wine Competition 2019

bronze - 2018 Perth Royal Wine Show

REVIEWS

94/100 - 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."

DRINK BY

drink now or cellared up to 2024

**2017
WHIMWOOD
CHARDONNAY**
TASTING NOTES

WINEMAKER - BERNIE STANLAKE

ALCOHOL - 13%

HARVEST DATE - 28 FEBRUARY 2017

FRENCH OAK, SINGLE FOREST

12 MONTHS ON LEES