



Wildberry Estate Reserve Chardonnay 2015

Wine Maker: Damon Eastuagh

Appellation: Margaret River

Varietal: Chardonnay

Yields per Acre: 3 tonne per hectare

Cases Produced: 200

Filtration and fining: Sterile filtered, Isinglass fined

Wood treatment: Blend of 1 and 2 year old French Barriques.

Length of barrel maturation: 10 months

Alcohol: 13%

Total Acid: 7.78

Free/Total Sulfur: 47/111

pH: 3.24

Residual Sugar: Dry



UPC: 859252006014

Viticultural Practices: Harvest Date: 06/02/2015 / Clone: 100% Gin-Gin / Sub-region: Wilyabrup

Harvest Method: Hand-picked. / Harvest analysis: 12.5 Baume / 3.24pH / 8.4/L TA

Handpicked fruit is harvested and transported to the winery before spending a night in cold store to ensure cool processing temperatures. Whole fruit clusters are tipped directly to the press. Only the first 500L/t is utilised for the Reserve Chardonnay ensuring a fine and delicate expression of the fruit. Freshly pressed juice is pumped to tank where it is settled for 12-24 hours before being sent to French oak barrels for fermentation. A degree of fruit solids is retained in the juice to further aid complexity and texture to the final wine. Fermentation of our Reserve Chardonnay is conducted by 100% natural yeast and usually takes from 14-21 days to conclude.

Following fermentation, the wine is matured in 50% New and 50% one year old French oak barrels with periodic lees stirring for the following 10 months. Bottling date: 08/03/2016

Winemaker Notes: Appearance: Pale gold colour. Nose: Our Reserve Chardonnay has a bright and lifted nose of sweet pastry, lemon curd and fleshy white stonefruit. Palate: The palate displays a rich and layered mix of fresh stonefruit, citrus and intense vanilla bean flavours. A fine mineral thread ensures a wine of impeccable length and persistence. Drink now-5 years.

Score(s): 92 pts Vinous - Limpid yellow-gold. Powerful, oak-tinged peach, melon and honey scents are lifted by a spicy ginger flourish. Shows impressive energy and lift to the concentrated orchard and pit fruit flavors, thanks to a core of juicy acidity. The gingery note comes back on a very persistent, seamless finish that echoes the melon note. -- Josh Reynolds

91+ pts Robert Parker's The Wine Advocate - The 2015 Reserve Chardonnay delivers a beautiful honeyed apricots and marzipan led nose with nuances of baking bread, struck flint, orange blossoms and clotted cream. Medium-bodied, it fills the mouth with elegant stone fruit and yeasty flavors with a racy acid backbone, silken texture and plenty of mineral and savory flavor layers in the long finish. Yum!