



# Wildberry Estate

## Two Passions Chardonnay 2017

**Wine Maker:** Damon Eastuagh

**Appellation:** Margaret River

**Varietal:** 100% Chardonnay

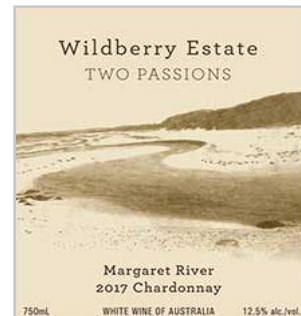
**Yields per Acre:** 3 tonne per hectare

**Cases Produced:** 200

**Filtration and fining:** Sterile filtration / Isinglass fined

**Wood treatment:** Blend of new and one year old French oak Barriques

**Length of barrel maturation:** 10 months



**UPC#:** 859252006205

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**Alcohol:** 12.5%

**Total Acid:** 7.78

**Free/Total Sulfur:** 47/111

**pH:** 3.26

**Residual Sugar:** Dry

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**Viticultural Practices:** 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.

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**Winemakers 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.

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