



Deep Woods Estate Chardonnay 2014

Australia | Margaret River

Wine Introduction

The fruit was picked in a number of batches to ensure a full gambit of flavours. It was then whole bunch pressed directly to two-and three-year-old French oak barrels. These barrels were then allowed to ferment “wild” using indigenous yeasts and subsequently matured on lees for six to eight months. Post maturation this wine was simply emptied from barrel, filtered, bottled and released. This Chardonnay is fresh and uncompromised, ready to enjoy.

Tasting Note

The wine exhibits lifted nectarine and white blossom characters underpinned with complex notes of flint and gun smoke. The palate is nuanced and lively with tremendous depth of ripe stone-fruit flavour. A refreshing backbone of natural grape acidity provides further structure and length.

Winemaker Vintage Notes

The 2015 vintage is a spectacular example of the modern Margaret River Chardonnay style. Fermented largely in older oak barrels using only indigenous yeasts with no fining or acid additions, it is a wine that finds its beauty in fruit purity. At Deep Woods Estate, Chardonnay is one of the varieties that excels both in the vineyard and in the winery. This excellent expression, partly due to only limited time in oak, is fresh and zesty with inherent complexity.

Wine Information

Producer: Fogarty Wine Group

Winemaker: Julian Langworthy

Grape: 100% Chardonnay

Alcohol: 13%

Total Acidity: 6.4 g/L

pH: 3.4

Closure: Screwcap

Bottle Size: 75cl

Case Size: 6 x 75cl

Awards (year denotes vintage)

2014 - 94 Points James Halliday

2014 - Silver at Perth Royal Wine Show

2013 - 93 Points James Halliday

2013 - Silver at Perth Royal Wine Show

2013 - Silver at Royal Adelaide Wine Show

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