

DEEP WOODS ESTATE CHARDONNAY 2017



Wine Introduction

The 2017 vintage in Margaret River yielded elegant wines with pristine natural acidity and archetypal varietal purity.

Tasting Notes

Pale straw with green tinges, the wine exhibits lifted nectarine and white blossom characters underpinned with complex notes of flint and gun smoke. The palate is alive with vibrant natural acidity which is expansive and powerful. It is nuanced with tremendous depth of ripe stone-fruit flavour. A hint of oak-driven character further increases structure and length.

Winemaker Vinification Notes

The fruit for this wine came from select vineyards across the region, a large component of which was hand-picked. The fruit was whole-bunch pressed directly to two- and three-year-old French oak barrels with each of the parcels kept separate before blending. The wine was allowed to ferment “wild” using indigenous yeasts and subsequently matured on lees for 6–8 months depending on the parcel. Little or no malolactic fermentation occurred. This Chardonnay is fresh, fulfilling, uncompromising and made true to the Deep Woods Estate “house style”.

Wine Information

Country:	Australia
Region:	Margaret River
Winemaker:	Julian Langworthy
Grape:	100% Chardonnay
Alcohol:	13.0%
Total Acidity:	7.10g/L
pH:	3.33
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2017 - 95 Points - James Halliday
2016 - 92 Points - James Halliday
2015 - 92 Points - James Halliday
2014 - 94 Points - James Halliday
2013 - 93 Points - James Halliday