



2023

Chardonnay 'Wildberry Springs'

Vineyard

Sitting in the heart of Willyabrup, growing on rich gravelly loam soils, this 30 year old vineyard is immaculate, with no vines out of place, its almost perfect. It took a few years of begging to be able to pick fruit from this vineyard. Planted by John Durack, who's family were the first to bring cattle over the top end into the Kimberly. A single vineyard wine, this year we received fruit from a new part of the vineyard which had more clonal gin-gin giving a richness to the wine that we haven't seen in previous vintages.

Winemaking

The fruit was hand picked, chilled overnight and gently pressed as whole bunches with only the free run juice fermented. The wine was racked off sediment to ferment in quartz amphora of different size and shape along with barriques. These differences in the shape, size and porosity of vessel provide complexity in fermentation kinetics and flavour. 30% of the wine was fermented in new oak. The wine matured in vessels for 10 months where it went through a partial malolactic fermentation with regular lees stirring prior to blending. The wine was not fined but went through a light filtration prior to bottling.

Taste

Purity is the word that I think every time I try this wine. Purity, tension and elegance. Pure flavours of Willyabrup chardonnay, peach lemon, lime, green apple, a touch of cream and a hint of flint. The wine will age gracefully for 10 years if cellared correctly.

Winery

Variety: Chardonnay
Vessel: Amphora 50% /Oak 50%
MLF: Partial, fortnightly battonage
Time: 10 months
Closure: Diam 10s / Wax
Fining: None (Vegan Friendly)
Sorting: Hand pick & bunch sorting
Alc: 13.5%

Vineyard

Soil: Gravelly loam
Elevation: 80m
Sub Region: Willyabrup
Vine Age: 30 years
Vines: VSP planted N-S
Sea: 5km away
Picks: Singular hand pick,
Clones: 100% gin-gin

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