

Grace Town Chardonnay

Grace Town Wines

Australia - Western Australia - Margaret River

The Margaret River region is known around the world for its top-quality wines and food. While the region produces less than three per cent of Australia's wine, it accounts for more than a fifth of its premium wine. Coastal influences in the Margaret River area yield chardonnay with tropical fruit notes.

The nose displays deep aromatic fruit concentration of melon and nectarine, with a touch of citrus, toasted almond and nougat. The palate is delightfully complex yet soft with excellent fruit intensity, gingerbread and spice from the French oak. Ripe white nectarine and melon characters are paired with a fresh grapefruit acidity. All these flavor components will further develop, with some cellaring, to create a palate that is textural, ripe and lingering.

Specifications

Appellation	Margaret River
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 30 years
Soil type	Deep, well-drained, red gravelly Loam
Vinification	<p>The grapes are picked in February at 13.0 Baume sugar level (riper end of the spectrum) with a pH ~3.35 and acidity at ~7.5 grams/Litre.</p> <p>The wine was fermented with a yeast strain from Burgundy, known to increase texture during fermentation. During the 4 months after alcoholic fermentation, the winemakers regularly stirred whilst in oak (battonnage), which also increases mouthfeel, from components from the yeast lees. These compounds will polymerise over time, adding a rounder flavor and textural profile. A small portion of the wine underwent partial malolactic fermentation, after the primary alcoholic fermentation.</p> <p>Oak: 4 months, in 33.3% new, 33.3% 1 year old, and 33.3% 2 year old French oak</p>
Pairings	Salads, Chicken and Light Fare. Corn and Crab Chowder.



Reviews and News

2020 Grace Town Chardonnay - 88 PTS - SILVER - BTI