

## 2022 Marron Creek Wine Co Chardonnay

### Tasting Note

Bright straw in colour. alluring complex flavours abound. Lemon citrus, chalky and white floral notes with a hint of oak and herbal flavours. A lovely fruit sweetness on the palate. Spicy hints intertwined with white stone fruits and salty saline characters. A little touch of phenolics bring balance and length to the wine.

### 2022 Vintage

A warm and very dry spring and summer after a very wet winter allowed for some exceptional vine growth with plenty of leaf and quite solid yields. A judicious approach to viticulture ensuring yields were managed through fruit selection paid dividends as the season became cool with a very mild to cool finish to the growing season.

### Vineyard

From an established certified organic vineyard, Chardonnay plantings from 1985 making it one of the older vineyards in the region. This vineyard formerly known as the Old Kent River vineyard is now in new hands of a Frankland River local farming family. This is one of the furthest South plantings in the Frankland River GI where the Karri forests of the Southern Forests start to grow.

### Vinification

The fruit is lightly pressed into stainless steel tanks and allowed to settle for 24 hours. The juice is then racked off its heavy lees to 500 litre French oak puncheons for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation occurs resulting in a wine with complexity and individuality. Bottled after 10 months in oak.

