

2010 MadFish Chardonnay

Varieties:

Chardonnay,
Sauvignon Blanc,
Semillon

Regions:

Great Southern,
Geographe, Pemberton,
Margaret River



Technical Notes

2010 was a great vintage in Western Australia. The season began cool, with a late start to the spring. The summer months were dry and warm, without any hot spells. As a result the fruit ripened evenly delivering clean fruit with balanced flavours and acidity.

The fruit for our MadFish Chardonnay is sourced from the Great Southern, Geographe, Pemberton and Margaret River regions in the South West of Western Australia. These regions deliver fruit with different flavour profiles that contribute beautifully to the final blend. Geographe tends to give riper fruit characters of melon and white peach. Margaret River delivers fruit with nice stone fruit, grapefruit and pear characteristics, while the Great Southern contributes more citrus flavours such as lemon and lime.

The majority of the blend is Chardonnay with a small percentage of Sauvignon Blanc and Semillon being used to contribute some slightly herbaceous characters to compliment the full flavoured Chardonnay.

All ferments are carried out in stainless steel tanks with a cool, controlled fermentation at 12-14C to promote the natural fruit flavour and aromatics.

Tasting Notes

The wine is bright with a pale straw appearance and green tints. The nose displays a wonderful aromatic drive bursting with fruity esters. It is further complimented by the combination of the riper white peach and melon aromas with the finer citrus characters. The palate is generous and cleansing with rich melon and citrus fruit flavours leading to a fine mid palate and a finish which is clean and long with a crisp acidity.

Cellaring

This wine can be enjoyed immediately or cellared to develop some more richness over the next year.

MADFISH WINES

Margaret River and Denmark, Western Australia

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