

MAD FISH

WESTERN AUSTRALIA

2016 MadFish Premium White

Varieties

Chardonnay

Regions

Great Southern

Pemberton

Geographe



Vintage

Vintage at Madfish is a time of frenetic activity, excitement and lots of weather watching, as harvest draws near. During this annual progression of the seasons, the quality and style of each vintage evolves. Across the temperate and cool regions of the south west, the winter of 2015 was mild with sufficient rains to replenish catchments.

The devastating bushfires in the Harvey and Waroona shires put all in the state on high alert. Our growers in Harvey escaped damage to their precious grapes. As summer progressed, the weather conditions across the grape growing regions began to diverge. The Great Southern spent the vintage period in and out of humid on-shore streams with the resultant rainfall to April, twice the average.

Other grape growing parts of the southwest did experience a significant and unprecedented deluge in late January, which in hindsight, was more blessing than curse, due to the dryness of the soil profile and the timing of the event. For the western and northern parts of the southwest, the remainder of the vintage period progressed with ease and little weather distractions whereas the Great Southern was peppered with annoying rains, humidity and birds.

In review, the quality of the 2016 vintage ranges from good to great across all varieties, thanks to the diligent efforts of our vineyard team to select only the best grapes under sometimes, challenging circumstances.

Winemaking

The MadFish Premium White is a blend of several regions across South Western Australia. Each region delivers fruit with different flavour profiles that contribute beautifully to the final blend. Picked around 12 Baume, each parcel is fermented separately to allow the winemakers the challenge each year of blending each batch to find the right balance of fruit weight and consistent style. All ferments are carried out in stainless steel tanks with a cool, controlled fermentation at 12-14 C to promote the natural fruit flavour and aromatics.

Technical Data

Alcohol 13%v.v

Acidity 6.5 g.lt

pH 3.17

Residual Sugar 3.1 g.lt

Tasting Notes

This chardonnay has a pale straw colour with a green hue tint. Melon and peach aromas mingle with tropical fruits, and underlying zesty citrus notes. The palate is generous and lively, boasting a powerful fruit punch and balanced fine acidity. A well rounded, bright, vivacious wine with juicy fruit freshness, a fine texture, and generous length.

Cellaring

Enjoy now and over the next year.

Food Match

Char-grilled crayfish drizzled with lime infused virgin olive oil.

MadFish Wines

Margaret River and Denmark, Western Australia

www.burchfamilywines.com.au