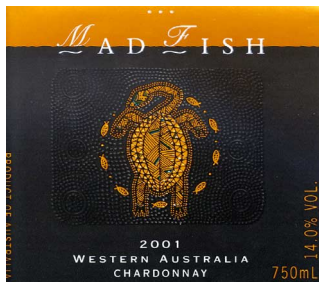


MAD FISH

2001 MadFish Chardonnay

Region

Margaret River 47%
Denmark 46%
Mount Barker 7%



Technical Notes The 2000/2001 growing season was almost perfect. The winter was very dry and the summer perhaps a little too warm, but for those growers with balanced, more mature vines and realistic crop loads, fruit quality was outstanding.

This wine is a delicious blend of finely structured fruit from the Great Southern and richly flavoured Chardonnay grown in Margaret River.

Select batches of Chardonnay were fermented in about 60% new and 40% one and two year-old French barriques. Approximately 25% of the barrels were lees stirred weekly for 10 months, developing savoury textural characters. The remaining barriques were sulphured to preserve their freshness and finer structure and, also to restrict the occurrence of malolactic fermentation. The wine was blended in January 2002.

Tasting Notes The nose is an enticing combination of riper peach and cooler climate floral aromas supported by spicy French oak and biscuity leesy influences. Fermentation in oak has introduced a nutty complexity. The palate is nicely integrated, with an initial burst of fruit balanced by a more textural and savoury rich mid palate, and a long clean grapefruit finish.

Cellaring This wine will develop further over the next 3 to 5 years, but has an appealing combination of fruit, structure and complexity that begs to be enjoyed in its youth.



MADFISH WINES

Margaret River and Denmark, Western Australia

Email: madfishwines@hpw.com.au Web: www.madfishwines.com.au