

# MAD FISH

## 2002 MadFish Chardonnay

### Varieties

Chardonnay 100%

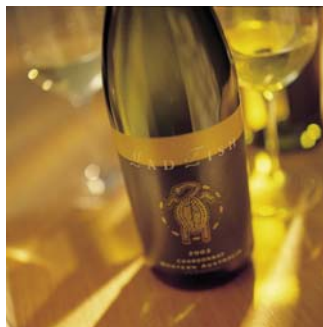
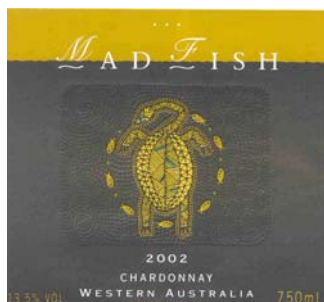
### Region

Great Southern 50%

Manjimup 25%

Margaret River 13%

Pemberton 12%



**Technical Notes** The 2001/2002 growing season was "interesting". Windy and wet conditions in September made flowering difficult, particularly in the Great Southern and Margaret River. The subsequent poor fruit set meant that yields were significantly decreased in some parts of these regions. A cool, dry summer extended the ripening season, resulting in ripe fruit flavours at lower sugar levels and consequently lower alcohol in the finished wine. The lack of summer rain produced fruit that was almost completely disease free.

Select batches of Chardonnay were fermented in about 50% new and 50% one and two year old French barriques. A portion of the barrels were lees stirred weekly, developing savoury textural characters. The remaining barriques were sulphured preserving their freshness and finer structure, and also preventing the occurrence of malolactic fermentation.

The wine, blended in February 2003, displays an attractive balance between fine Great Southern chardonnay and richer fruit from the slightly warmer regions.

**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 barrel has introduced a cashew nut complexity. The palate is nicely integrated with an initial burst of tropical 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 three to five years, but has an appealing combination of fruit, structure and complexity that is best enjoyed in its youth.



MADFISH WINES

Margaret River and Denmark, Western Australia

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