

2005 MadFish Chardonnay

Varieties

Chardonnay

Region

Great Southern 54%

Margaret River 46%



Technical Notes

The 2004 growing season was warm and sunny producing ripe and clean Chardonnay across all regions in the South West of Western Australia. Select batches of Chardonnay were fermented in about 50% new and 50% one and two year-old French barriques. About 10% 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 malo-lactic fermentation.

The wine, blended in January 2006, displays an attractive balance between finer Great Southern chardonnay and richer fruit from the slightly warmer Margaret River region

Tasting Notes

The 2005 MadFish Chardonnay is a classic exponent of the 'modern' style of wooded Chardonnay. The aroma and flavour spectrum is more in the pear and citrus spectrum than the peach and stone fruit spectrum of Chardonnays of five years ago; the wine structure is lighter and fresher with cleaner, crisper mouthfeel than the Chardonnays of earlier years. Fermentation in barrel has introduced a cashew nut complexity. The palate is well integrated with an initial burst of tropical fruit balanced by a more textural and savoury, rich mid-palate and a long clean grapefruit finish. This is a very good wine, full of class and elegance that will complement the fresh flavours of today's cuisine.

Cellaring

This wine will develop further over the next 3 to 5 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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