

2013 MadFish Chardonnay

Regions:

Margaret River, Great
Southern, Geographe,
Pemberton.

Analyses

Alcohol: 13% v/v
Residual Sugar: 2.8 g/l
pH: 3.2
Acidity: 7.38 g/l



Technical Notes

The 2013 vintage in the south west of Western Australia was the latest in a succession of vintages that since 2007 have rated between good and great. During this period, Western Australia's viticultural regions have experienced conditions that have been dry and warm from late spring until mid-autumn – perfect for the making of great wine!

Let us hope that this run of great vintages continues.

The fruit for our MadFish Chardonnay is sourced from Margaret River, Great Southern, Geographe and Pemberton 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.

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. The nose displays an array of fresh, vibrant fruit aromas: melon, green apple citrus, white peach and nectarine. The palate is generous, crisp and cleansing. Fresh fruit flavours of rich melon, tropical and stone fruits are complimented by juicy lemon / lime fruit acidity.

A vibrant, fresh, clean Chardonnay with ample fruit, and a crisp acidity. Enjoy!

Food Ideas

BBQ Salmon steaks or panko-crumbed king prawns

Cellaring

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