

GRAPHITE ROAD

Walker & Wilde

CHARDONNAY

MANJIMUP | 2019

TASTING NOTES

Bright straw with a green hue in colour. With a nose of grapefruit, lime and stone- fruit, this wine is bright and fresh with a juicy, flavoursome mouth feel.

VINTAGE REPORT

Apart from some well-timed rain during late winter it was a very dry 12 months, although not excessively hot and last year's rain was enough to provide an adequate supply of water. Spring growing conditions were excellent, although here was very little Marri blossom adding more bird pressure than in previous years. Despite the dry conditions, wet harvest, and birds, we believe we have some excellent quality fruit.

WINEMAKING NOTES

Harvested in the cool of the evening when flavour, acidity and sugar were in optimal balance. The fruit was gently pressed to a range of new and mature French oak barriques for fermentation. Following barrel fermentation, moderate lees stirring allowed for seamless integration of oak tannins, spice and fruit. Barrels were then blended carefully and bottled to preserve the integrity of this elegant Chardonnay.

QUICK NOTES

REGION

Manjimup

BLEND

100% Chardonnay

ACIDITY

3.23 g/L

ALCOHOL / VOLUME

13.5 %

WINEMAKER

Kim Horton

