

2023 RESERVE CHARDONNAY

Brookland Valley is committed to producing exceptional wines from the remote and beautiful Margaret River region.

Tasting Notes

Wine Style: Sweet.....1...2...3...4...**5**...Dry

Light..... 1...2...3...4...**5**...Full bodied

The grapes for the Brookland Valley Reserve Chardonnay are selected from distinct rows within the old vine Chardonnay patch at the front of the Brookland Valley property. Low yielding Gingin clone vines, from the 1986 established Brookland Valley Estate vineyard, were selected and hand harvested to facilitate whole bunch pressing. The fruit was hand sorted by passing over a sorting table to ensure optimum quality before pressing to tank. The juice is then immediately transferred to French oak barrels for indigenous fermentation. The wine remained on yeast lees for nine months with routine battonage. Spontaneous malolactic fermentation contributes to the texture and complexity of the wine.

This wine received minimal fining prior to packaging. Barrel selection from the single vineyard parcels crafted in a minimalist intervention style to truly reflect the expression of site and vintage. The wine is a testament to the style and quality our viticulturist's and winemaker's set out to achieve.

Appearance: Pale straw with tinges of green

Bouquet: Bright fruit aromas of pink grapefruit, nectarine and nashi pear are overlaid with roasted hazelnut and oak spice. Subtle aromas of brioche, gun flint, lemon zest and nougat provide appealing complexity and interest to the nose.

Palate: A richly flavoured, full bodied wine displaying purity of fruit and intensity of flavour. A creamy texture balanced with fine natural acidity that finishes with extraordinary length of flavour.

Winemaker – Courtney Treacher

Alcohol 13.3%
pH 3.27
Acidity 6 g/L

Region

Wilyabrup, Margaret River

Grape Variety

Chardonnay

Maturation

9 months in French oak barriques.

Cellaring

10 years

