

2024 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 winter of 2023 set the scene for the growing and ripening seasons ahead. The rainfall for the south west land division as a whole was 22% below the 1961-1990 average and combined with close to average temperatures in the south west. Multiple winter temperature records were broken on August 31st with temperatures reaching 25-30°C across the south west. The dry conditions continued on in to Spring with rainfall being below to very much below average across the south west. The last recorded rainfall event of note for the growing and ripening period was on October 2nd. Most of WA also experienced the hottest Spring on record. The hot and dry conditions continued on in to Summer, the south west experienced the driest summer on record and WA as a whole the warmest summer on record. These conditions meant that 2024 was a vintage like no one had seen before with harvesting commencing across the regions on the earliest dates in memory. It was important for viticulturalist and winemaker alike to keep a very close eye on the premium Chardonnay patches as picking windows were minimal due to rapid acid degradation and sugar accumulation in the berries.

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.

Appearance: Pale straw with tinges of green

Bouquet: Intensely aromatic. Bright fruit aromas of pink grapefruit and nectarine are overlaid with roasted hazelnut and oak spice. Subtle aromas of schist, flint and nougat provide appealing complexity and interest to the nose.

Palate: A richly flavoured, full bodied wine, displaying lovely purity of fruit. The outstanding fruit depth is carried beautifully by a line of fine acidity. A wine of great depth and length of flavour.

Winemaker – Courtney Treacher

Alcohol 13.77%
pH 3.25
Acidity 6 g/L

Region

Wilyabrup, Margaret River

Grape Variety

Chardonnay

Maturation

9 months in French oak barriques.

Cellaring

10 years

