



CHARDONNAY 2013

Variety	Chardonnay	100%
Region	Margaret River	100%
Technical Details	Alc:	13.5%
	Residual Sugar:	1.5 g/L
	Titrateable Acidity:	7.3g/L
	pH:	3.13

Tasting Notes

Colour	Pale straw.
Bouquet	The bouquet of this elegant yet powerful Chardonnay offers fresh pears, nectarine, and citrus fruits with underlying hints of nougat, beeswax and Frangipani flowers.
Palate	The palate is medium-full bodied and tightly coiled, displaying pears, white fleshed stone fruits and zesty lemony/grapefruit flavours. The wine offers a fine boned quartz-like structure complimented by a lovely creamy/marshmallow texture derived from lees stirring. Taut, yet opulent, the intense fruit and bright acidity combine to focus the wine perfectly to a crisp, lingering fruit finish.
Cellaring Potential	A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2013 DJL is a wine which, while drinking well in its youth will certainly reward with careful cellaring.
Vintage Conditions	<p>A relatively wet and windy spring affected flowering and fruit set, with the resulting yields slightly lower than normal. The growing season which followed was warm and dry with sometimes hot conditions around Christmas. Abundant Marri blossom kept bird pressure low early on, although vineyard teams were kept on their toes deterring birds late in the season. The warmer weather in the lead up to harvest saw flavour ripening accelerate with fruit retaining natural acidity and wonderful fresh aromatics. The whites picked at a frenetic pace however the weather cooled significantly during March which resulted in a hiatus in harvesting. The cooler conditions allowed time for the reds to achieve physiological maturity, culminating in great flavour and tannin ripeness when warmer weather returned in April. In summary, 2013 was another great Margaret River vintage.</p> <p>70% of the fruit for this blend is Estate grown in the Wallcliffe sub-region from our Lagan Estate and Stevens Road Vineyards. The remaining 30% is from a mature vineyard in the cooler Karridale sub-region of Margaret River.</p>
Winemaking	Made entirely from Gin Gin clone Chardonnay which was whole bunch pressed followed by 100% barrel fermentation in select French oak (20% new oak). Wild fermentation was encouraged on all of the components, in order to introduce more complexity and personality into the wine. All of the individual batches which make up the blend were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. The final blend was put together in November 2013.

