



<b>Variety</b>	Chardonnay 100%
<b>Region</b>	Margaret River
<b>Technical Details</b>	Alc 13.0% Residual Sugar 2.1 g/L Titratable Acidity 7.1 g/L pH 3.17

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## Tasting Notes

<b>Colour</b>	Pale straw.
<b>Bouquet:</b>	The bouquet of this elegant, yet powerful Chardonnay offers pears, grapefruit and gala apples with underlying hints of nougat and cashew.
<b>Palate:</b>	The palate is medium bodied displaying white fleshed stone fruits and zesty citrus flavours. The wine offers an almost crystalline minerality, complimented by a lovely creamy/marshmallow texture derived from lees stirring whilst in barrel. Taut and fresh, the bright fruit and crisp acidity combine to focus the wine perfectly to a lingering fruit finish.

**Cellaring Potential:** A modern style of Chardonnay, displaying classic Margaret River hallmarks. The 2014 DJL Chardonnay is a wine which, while drinking well in its youth will certainly reward with careful cellaring.

**Vintage Conditions:** The 2014 vintage was built on a sound foundation of sub-soil moisture with excellent (above average) rainfall throughout the winter of 2013. The rainfall ceased almost completely from the end of November through to the end of March providing ideal growing conditions. Abundant Marri blossom leading up to, and during, harvest kept bird pressure very low, and yields were average for most varieties (although Chardonnay less so, due to strong to stormy wind conditions experienced at flowering in Spring). In summary; 2014 was yet another excellent season, continuing the dream run of vintages we have had in Margaret River over the last eight years!

DJL Chardonnay is predominantly Estate grown in the Wallcliffe sub-region, with 75% of the blend being made with fruit sourced from our Stevens Road Vineyard.

**Winemaking:** The Gin Gin clone Chardonnay was whole bunch pressed followed by 100% barrel fermentation in select French oak (18% 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 2014.