

2024 Fire Gully Chardonnay

- Hand picked Gin Gin clone Chardonnay fruit from the 20-30 year old Fire Gully Farm & Vineyard vines in Willyabrup, Margaret River.
- All the fruit was chilled to 5 degrees to preserve purity, and then bunch sorted by hand.
- 100% whole bunch pressed into a combination of new (25%), 1, 2 and 3-year-old French oak barriques to barrel ferment, after which the wine was left to mature for 9 months.
- 17% of the barrels underwent malolactic fermentation, to improve mouthfeel and palate weight but fortnightly battonage (lees stirring) was performed to build creaminess and texture prior to blending and bottling.
- Notes of pineapple, honeydew melon, lemon, lime and green apple, complemented by subtle toasty notes and a delicate, creamy mouthfeel.
- Cellar for 7-10 years

