



PIERRO CHARDONNAY 2023

HISTORY

In the words of Jeremy Oliver, "Pierro is one of the few Australian wineries that could claim to have established a trend that many others have followed. Since the mid 1980's Mike Peterkin has crafted a Chardonnay of not only monumental power, but of simultaneously smooth and silky delivery". The Pierro 'style' was first made in 1986 and refined with every subsequent vintage. Mike had initially intended to specialise in Riesling on his Willyabrup plot, so it was a tad fortuitous that Chardonnay became Pierro's most famous wine. His vine supplier had been let down on a large order of Chardonnay rootstock, approximately 5000 cuttings, and offered them to Mike at a cut price. In order to help out his friend he agreed to take them. It was an inspired decision. Today the Pierro is regarded as one of the finest Chardonnays in the region. Seeing as Margaret River is indisputably Australia's premier Chardonnay producing region, this is a major honour.

VINTAGE

A cold winter and spring followed by a mild dry summer resulting in a gentle, consistent ripening across all varieties. Vintage for this wine commenced on the 14th of February and completed on the 23rd of March after 9 separate picks. Ray Jordan has noted 'In the case of the '23s from WA, I don't think I have seen wines of so much vibrance, life and energy, with such expressive fruit' All of the fruit for the Pierro chardonnay is hand picked, chilled to five degrees and then bunch sorted by hand prior to whole bunch pressing using a sparkling press cycle. Fermented and matured in French oak barriques for 12 months (44% new) with fortnightly battonage.



VINEYARD

Today there are five distinct blocks of Chardonnay on the property in Willyabrup, with the average vine age reaching 30 years. 90% of the Pierro Chardonnay is the Gin-Gin clone which has proven itself to produce the best quality wine and one that has been particularly successful in Margaret River. Each block features unique high-density narrow rows on rocky soil that slope down to the Willyabrup Brook and are orientated to the west and north. The vineyards are managed to maximise fruit, leaf and cane exposure to sunlight; minimise wind damage in the spring and to heighten flavour development in the summer ripening period.

WINEMAKING

Each parcel is hand-picked, chilled, hand-sorted and gently whole bunch pressed. There are multiple picks for this wine. With the first batches being picked for aromatic complexity and acidity and the latter picked for flavour and body. All juice is settled and then fermented in French barriques. The wine goes through a full malolactic fermentation which helps achieve superior texture, mouth feel and a more refined, persistent flavour. Lees are stirred fortnightly by hand in barrel over a period of 12 months prior to blending, settling and bottling. The result is a world class white which is well entrenched in the top Chardonnays of Australia.

TASTING NOTES

This is a wine of great finesse yet impressive power, tight structure yet generosity of flavour. Ripe melony, peachy characters yet noticeable restraint and subtlety. An unctuous mouth-feel yet with taut, fine acidity on the finish. It will start to be at its best about June 2024 and will continue to mature gracefully for another 10 years. An ideal accompaniment to seafood and white meat dishes. Ideal cellaring temperature is a constant 14-16 degrees celsius.