

2021 Pierro Vintage Reserve 'VR' Chardonnay

- 100% Gingin clone Chardonnay, grown on Willyabrup soils with a high proportion of granite. Vine age ranging from 30-45 years old.
- Harvest for this wine commenced on 21/2/2021 and finished on 11/3/2021 after 4 separate picks. All fruit is hand-picked, chilled, hand sorted and fully whole bunch pressed.
- Fermented in French Oak barriques – 80% new oak.
- 100% of the wine underwent malolactic fermentation to improve length and mouthfeel.
- Wine was matured for 12 months in oak, with regular battonage (lees stirring) to build creaminess on the palate.



Reviews

'This is so relaxed and easy to drink. It's in its own groove, albeit with the powerful fruit flavours of Margaret River chardonnay. Pink grapefruit, Meyer lemon, white nectarine flecked with spices, some lemon curd and sweet, cedary oak, yet everything in perfect balance. A charming, super delicious vintage release.'

96 Points – Jane Faulkner – Wine Companion

'Mike Peterkin holds back a little of his chardonnay each year for this vintage reserve release. It means you are forced to keep your hands off it until release. It was a vintage that suited chardonnays, and this is a cracker. It's quite fine and delicate and only just starting to show traces of development with a roasted cashew and light toasty character combining on the nose. The palate reveals rich flavours held with a fine savoury acidity.

Lively and expressive. Still with time ahead of it'

97 Points – Ray Jordan – WA Wine Guide