

## PALADIN HILL



### CHARDONNAY

MARGARET RIVER | 2020

**COLOUR** Pale straw.

**NOSE** Clean and fresh with lifted limes and lemon zest, and subtle complex cedar notes.

**PALATE** Tight and restrained with lime and mineral flavours. Palate is fine and persistent with a lovely backbone of lively acidity which is balanced with generous fruit sweetness.

**WINEMAKING** The fruit for this wine was sourced from the Wills Domain vineyard in Yallingup Blocks 7 & 13. Both blocks have a south easterly aspect. Hand-picked in the cool of the morning, and chilled in cool room for 12 hours before being whole bunch pressed directly to barrels. Free run juice only was used which results in the fine tight structure of the wine. Fermentation was undertaken by natural yeasts, which tend to result in slower ferments, with lower alcohols and more complex flavours. After 8 months in barrel with minimal stirring and no Malo lactic the wines was stabilized fined and bottled in December 2020.

**FOOD PAIRING** Grilled marron, crayfish shellfish, grilled rich fish salmon tuna cod, creamy pasta

**VINTAGE NOTES:** 2020 was one the earliest harvests in Margaret River due to the warm dry winter of 2019, and the windy conditions during flowering. Consequently, the yields were very low, with smaller than average berry size, which resulted in wines which tended to be higher in alcohols with in general more generosity and complexity. The growing season was disease free without any major rainfall events during the ripening period, allowing the fruit to ripen evenly during a warm to hot Spring and Autumn.

QUICK NOTES:

VINTAGE: 2020

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100%  
Chardonnay

BOTTLED: December 2020

GROWING AREA:  
Margaret River, WA

ALC %/VOL: 13.1% v/v

TITRATABLE ACIDITY:  
8.66g/l

PH: 3.05

CELLAR POTENTIAL: Best  
Before 2030

OAK: 100% French Oak -  
Siruge 500 litre, Latour  
225litre( 40% new, 30%  
1yo, 40% 1year & older)

MATURATION: 8 months

