

# Margan

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## 2017 White Label Chardonnay

### Description

Our Saxonvale Vineyard has 40 year old chardonnay vines planted on the volcanic soil of the Fordwich Sill. Low yielding vines with shaded canopies resulting in fruit with intense flavour and sharp natural acidity. Naturally fermented on full solids in puncheons, this modern Australian chardonnay shows the perfect balance of subtle oak, texture, elegant fruit, and long acidity.

**Region** Broke Fordwich, Hunter Valley

**Vineyard** Saxonvale Vineyard

**Block** Block 2 (planted 1983)

**Colour** Pale Lemon

**Nose** White Nectarine, grapefruit, struck match, cedar spice

**Palate** White peach, green apple, flint, subtle oak influences, sharp acidity giving line and length

**Tasting Notes** This wine has a lovely balance of complex savoury characteristics from the natural fermentation on full solids. The oak sits softly around the core fruit profile of white stonefruits and grapefruit. High natural acidity contributes line and length and excellent age ability.

**Food Match** Crispy Pork belly, Mushroom Risotto

**Cellaring** 5 to 10 years +

**Winemakers Notes** The 2017 vintage was hot and dry and produced outstanding quality fruit from all varieties, but especially chardonnay. This wine was fermented in 500 litre French puncheon barrels using high solids, natural yeasts and a moderated ferment temperature to achieve complex savoury aromatics. Post ferment, lees contact and batonage is used to create mid palate weight and texture. High acidity gives this wine balance and a long finish, as well as contributing to the cellaring potential of the wine.

**Alcohol** - 13.5 %

**pH**- 3.37

**TA** - 7.0 g/l

**RRP** \$40.00

**Winemaker** Andrew Margan

**Accolades**

**5 Star James Halliday Winery 2009-2018**

MARGAN FAMILY WINES

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