

# Margan

ESTATE GROWN • ESTATE MADE

## 2019 Timbervines White Label Chardonnay

### Description

Our Timbervines vineyard was planted 50 years ago on the red volcanic soil of the Fordwich Sill. These Chardonnay vines are naturally low yielding and produce shaded canopies which results in fruit with intense flavour and sharp natural acidity. Naturally fermented on full solids in 1-2-year old puncheons, this modern Australian chardonnay shows the perfect balance of subtle oak, texture, elegant fruit, and long acidity.

**Region** Broke Fordwich, Hunter Valley

**Vineyard** Timbervines Vineyard

**Block** Block 1-3 (planted 1972)

**Colour** Pale Lemon

**Nose** White Nectarine, bacon fat, flint

**Palate** Green apple, lime, vanilla, rich in style with 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 giving richness and midpalate weight to this wine. Struck match lifts the aromatics and offers complex aromas, the oak sits softly around the core fruit profile of white stonefruit and apple, finishing with a lime acid backbone. A wine that opens up in the glass and keeps giving more the longer its poured. Excellent age ability.

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

**Cellaring** 10 years +

**Winemakers Notes** Small bunches and intensely flavoured fruit with bright aromatics was a characteristic of the 2019 vintage, resulting in beautifully ripe and healthy fruit which we picked in mid January. 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** - 12 %

**pH**- 3.30

**TA** - 7.6 g/l

**RRP** \$40.00

**Winemaker** Andrew Margan

### Accolades

5 Star James Halliday Winery 2009-2019

MARGAN FAMILY WINES

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