



## *Wignalls Premium Chardonnay 2023* *Winemakers Notes*

Finesse and elegance are our main focus when crafting our old block, ultra-low cropping Premium Chardonnay. 2023 was a classic mild and dry vintage for Chardonnay in Albany

Fermented cool in new barrels (50%) and aged barrels for ten months, with cultured yeast and some wild yeast ferments' to be finally blended together at bottling, has eventuated in a unique modern style to complement most food styles.

The complex 'bouquet' of this wine reveals a subtle minerality, blending in with fresh Lemon and Citrus aromatics, followed by discreet chariness and vanilla from the best French oak.

Through weekly traditional 'batonnage'- lees stirring – a creamy and multi layered texture showing citrus and limes are showing on the palate, balanced by the refreshing natural acid on the finish. Malolactic fermentation was minimal

Variety:	100% 41 Year Old Vine "GinGin" Chardonnay
Fruit Source:	100% Wignalls Albany Vineyard – Western Australia
Total Acidity:	5.5
Picking Dates:	03/03/23
Baume:	12.6
Alcohol:	13.2%
pH:	3.27