



# ESTATE

Chardonnay  
2018



## BACKGROUND INFORMATION

Brookland Valley is an exquisite estate with Wilyabrup Brook as the breathtaking backdrop. It treads along the Caves Road in the heart of the premium wine region of Margaret River, Western Australia. These charming vineyards were established in 1983 planted with Chardonnay, Cabernet Sauvignon and several other varieties.

## 2018 VINTAGE

The 2018 vintage in Margaret River was characterized by persistent warm and dry conditions. The old vine Brookland Valley Chardonnay produced a low yielding crop of intensely flavored fruit with bright and balanced acidity.

## WINEMAKER'S NOTES

Chardonnay from the Margaret River region consistently produces Australia's greatest examples of this wine style. Brookland Valley has steadily gained a reputation as one of the region's leading Chardonnay producers. The minimalist intervention approach in crafting the Estate wine has delivered a true expression of site and vintage. Hand-picked fruit was whole bunch pressed to tank before immediate transfer to French oak barriques for fermentation. The fermentation was initiated and completed with indigenous yeasts which contribute texture and complexity to the wine. Malolactic fermentation, routine battonage and extended lees contact for nine months prior to blending and preparation for bottle has provided a creamy texture and length to the wine.

## TASTING NOTES

Intensely aromatic displaying notes of nectarine, pink grapefruit, ginger and lemon citrus with subtle hints of flint, cashew and toasted brioche. A full bodied Chardonnay with flavors of grapefruit, nectarine and, light ginger note. The ample texture and the fine acid line support the long length of flavor.

The full bodied Chardonnay matches best with Asian spiced Pork belly, grilled fish or honeyed haloumi skewers.

## WINEMAKER

Courtney Treacher

## ALCOHOL

13.5 %

## ACIDITY

5.76 g/litre

## GROWING AREA

Margaret River

## VINTAGE

2018

## GRAPE VARIETY

Chardonnay

## pH

3.25