

FERNGROVE

GREAT SOUTHERN
WESTERN AUSTRALIA

WINE NAME	Ferngrove Black Label Chardonnay
VINTAGE	2018
WINE STYLE	Medium-bodied white wine.
GRAPE VARIETY	Chardonnay
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 12.5% pH 3.02 TA 6.70g/L RS 3.68g/L
VINTAGE	The wetter conditions generated in the previous season delivered excellent water storage volumes across the vineyard. The soil profile also had good levels of moisture, culminating in excellent conditions for the vines during bud-burst. The ripening period was steady with temperatures slightly below average for January and February, and then slightly above average for March and April. The near perfect weather produced whites with great flavour and naturally retained acidity . 2018 was a great vintage.
APPEARANCE	Pale straw with green tinge.
NOSE	Cumquat and grapefruit with hint of flintiness.
PALATE	Creamy texture and well-balanced acidity underscore grapefruit and white peach accents.
VINIFICATION	The grapes were harvested in the early morning, and crushed to the press. Free run juice was drained and settled prior to controlled fermentation. Our Chardonnay was aged on lees for for 12 months in a mix of new and used French Oak barrels.
CELLARING	Drink now or cellar for 5 years.
WINEMAKERS COMMENTS	The Ferngrove Chardonnay is from Ferngrove's Estate. It is subtle, harmonious and interesting which makes it perfect accompaniment to drink seamlessly with food.
SERVE	Slightly chilled 10-14C.
FOOD	Enjoy with orange and fennel salad.

