



# FERN GROVE

FRANKLAND RIVER

WINE NAME	<b>Diamond Chardonnay</b>
RANGE	<b>Orchid</b>
VINTAGE	<b>2018</b>
WINE STYLE	Medium to full-bodied white wine.
GRAPE VARIETY	100% Chardonnay
GROWING REGION	Great Southern, Western Australia.
TECHNICAL DETAILS	Alc 13.0% pH 3.25 TA 6.9g/L RS 3.20g/L
VINTAGE	The ripening period was steady with temperatures slightly below average for January and February, and then slightly above average for March and April. There were no significant rainfall events during this period. The near perfect weather whites with great freshness, natural acidity and elegance.
APPEARANCE	Light gold.
NOSE	An inviting bouquet of pear and lemon zest, with hints of white peach.
PALATE	Subtle notes of oak back up ample flavours of grapefruit and toasted almonds, while the creamy mouthfeel is well balanced by a mineral acidity.
VINIFICATION	Fruit for the Diamond Chardonnay is handpicked from Block 16 from Ferngrove's vineyard. The grapes were harvested in the cool of the night and allowed a small amount of cold skin contact before gentle pressing. All batches were fermented in French oak from a variety of Burgundian coopers, new and one year old. With periodic lees stirring, the wine was matured for 12 months before blending and subsequent bottling.
CELLARING	Will benefit from careful cellaring for up to 8 years.
WINEMAKERS COMMENTS	This wine is a medley of pear and white peach intertwined over a core of citrus and toasty notes with vanilla French oak and lingering mineral acidity on the finish.
SERVE	Serve slightly chilled at 10-16C.
FOOD	Enjoy with Roast chicken and Camembert Potato Gratin.

