

FERNGROVE WINE CO

CRAFTED  BY HAND

It all started with us wanting to break away and do something special of our own, something different... like the secession referendum of 1933 that proposed Western Australia withdraw from the Australian Federation.

With our experience and knowledge of Western Australia's wine regions, we wanted to make a range of wines like no other, wines that proudly show the best of the pristine and cool climate Great Southern.

In going our own way, we focused on wines that our friends and family love to drink. We wanted to create something with intriguing flavours and a rich, smooth finish. Crafted by hand and fiercely independent.

2018 CHARDONNAY

[WITH A TOUCH OF OOH LA LA]



STATISTICAL INFORMATION

Appellation:	75% Frankland River, 25% Margaret River
Composition:	100% Chardonnay
Alcohol:	13.5%
TA:	7.1g/L
pH:	3.21

KEY POINTS

Growing Region:	Fruit was sourced from two regions: Estate grown fruit from our Frankland River vineyard in the Great Southern as well fruit from Margaret River.
Vintage 2018 Notes:	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 produced whites with great freshness, natural acidity and elegance.
Winemaking Notes:	Fruit was picked early in the morning, at the coolest time of day. After crushing and destemming, the must was gently pressed to separate the juice from the skins. The juice was cold settled overnight and then racked. The juice was then inoculated with specialised Chardonnay yeast. Fermentation was carried out at cool temperatures for approximately 2 weeks. The wine was aged in French oak and on fine lees for 10 months. Partial malolactic fermentation was also carried out to lend complexity and weight to this wine.

WINE CHARACTERISTICS

Colour:	Pale straw.
Nose:	Lifted aromas of white nectarine, pear and honey suckle.
Palate:	A fresh and balanced chardonnay with characteristics of fresh cut pear and white nectarine. Subtle honey suckle and orange blossom with a hint of creamy cashew nut.
Cellaring Notes:	Drink now or cellar for 3 years.
Food Pairing:	Serve with roast chicken and creamy potato bake.

-Independence-