Woodlands

2023

CHARDONNAY

Margaret River - Australia

Stats

Grapes: 100% Chardonnay
Vineyard: Woodlands Estate Vineyard - Woodlands Brook Vineyard - Select sites in the Wilyabrup Valley
Vine Age: Average: 25-years-old
Soil Type: Laterite topsoil and gravel subsoil
Viticulture: Certified organic (Woodlands Estate Vineyard) - Practicing organic (Woodlands Brook Vineyard) - Sustainable (Wilyabrup Valley)
Fermentation: Native – French barrique (partial whole-bunch pressed)
Skin Contact: None
Aging: 10 months in 50% French barrique (30% new) and 50% stainless-steel
Alcohol: 13%
pH: 3.34
Total Acidity: 5.4 g/L
Total SO2: 126 ppm
Total Production: 6,500 cases
UPC: 9336111000211

Reviews

Vinous | 92 points
Wine Enthusiast | 94 points

About

The Wilyabrup subregion of Margaret River is widely acclaimed by industry pundits as the source of Australia's finest Chardonnay. Woodland's consuming ambition is to create wines that emulate the great vineyards of the world. The power and opulence of Wilyabrup in comparison to the rest of Margaret River allows for a rich and structured Chardonnay. 2023 was another classic vintage, perfect for Chardonnay. Flowering conditions were excellent, and thereafter conditions remained warm and dry throughout the growing season.

Once harvested and in the winery, the fruit was sorted and gently destemmed before being gently pressed. A small portion of this wine was also pressed as whole bunches, adding finesse. Ferments proceeded in French barriques without additions, with some malolactic fermentation occurring though not promoted. Following fermentation, 50% wine remained in 300L Hogs Heads and 500L Puncheons for 10 months, 30% of which being new, and the remaining 50% went to stainless-steel tanks. After six months aging, the lots were blended to tank to settle, coarsely filtered and bottled without fining and with an addition of sulfur.

Tasting Note

Pale gold in color. Initially shy, it blossoms with yellow peach, apricot, and nectarine aromas. The palate offers ripe orchard fruits, elderflower, and grilled cashews, balanced by crisp citrus acidity.