



Woodlands

2020

CHARDONNAY

Margaret River - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Woodlands Brook Vineyard (40%) - Woodlands Estate (30%) - Two sites in Wilyabrup (30%)

Vine Age: Average: 26-years-old

Soil Type: Primarily laterite over a gravelly subsoil

Viticulture: Certified Organic (Woodlands Estate) - Practicing Organic (Other vineyards)

Fermentation: Native - in French barrique (33% new) - 60% malolactic fermentation

Skin Contact: None

Aging: 10 months in 30% new French barrique (60%) and 40% stainless-steel

Alcohol: 13%

pH: 3.45

Total Acidity: 5.5 g/L

Total SO2: 130 ppm

Total Production: 5,830 cases

UPC: 9336111000211

Reviews

Halliday Wine Companion | 94 points

James Suckling | 92 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 which emulate the great vineyards of the world. There is less than a hectare of low yielding Chardonnay at Woodlands and output is highly limited. Woodlands is produced exclusively from Jin Jin, the clone that made Margaret River famous for Chardonnay. The certified organic estate vines were planted in 1985 to light gravelly loam soils atop Woodland's south facing slope and the 17 acres of northwest facing 'Woodlands Brook' Chardonnay was planted in 2001. The Jin Jin clone was first choice, famous for its hen and chicken bunch set, delivering low yields with higher levels of acidity and great intensity of flavor. 2020 produced excellent wines, albeit in very low quantities. Winter was classic with good rainfall, and spring was generally moderate, however in October there was some significant hail which led to a yield reduction of around 10-20%. Summer was hot and dry with almost no rain falling further reducing yields and concentrating flavors.

The fruit was hand-harvested and sorted and destemmed at the winery by gravity and vibration only. This process is very gentle, and enhances clarity of fruit in the finished wine. 5% of this wine was also pressed as whole bunches, which adds finesse. After being pressed and racked off of the gross lees, the wine was native yeast fermented in French barriques, 30% of which were new.

Tasting Note

Bright straw color. The nose is alluringly complex - hinting orchard fruits of quince, pear, and white peach, notes of tropical pineapple, and barrel ferment 'struck flint'. The palate displays the orchard fruits promised by the nose, and has a generous depth of fruit flavor. The finish is long and fine, with a lovely 'wet stones' minerality.