



Woodlands

2021

CHARDONNAY

Margaret River - Australia



NATURAL



VEGAN

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 30% new French barrique (60%) and stainless-steel (40%)

Alcohol: 13%

pH: 3.44

Total Acidity: 5.0 g/L

Total SO2: 147 ppm

Total Production: 5,830 cases

UPC: 9336111000211

Reviews

Halliday Wine Companion | 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. The somewhat cooler 2021 season allowed an extended harvest – this wine was harvested between 11 February and 3 March.

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, 60% wine remained in 300L Hogs Heads and 500L Puncheons for 10 months, 30% of which being new, and the remaining 40% went to stainless-steel tanks. After ten months aging, the lots were blended to tank to settle, coarsely filtered and bottled without fining and with an addition of sulfur.

Tasting Note

Bright, pale gold in color with aromas of yellow flesh peach, apricot and nectarine. The palate delivers a broad array of ripe orchard fruits, combined with elderflower and grilled cashews. Crisp acidity adds lift.