



Woodlands Chardonnay

Margaret River - Australia 2015

Woodlands vineyard was established in 1973 by David & Heather Watson on Caves Road in Wilyabrup, and was one of the first five vineyards to be planted in the Margaret River Wine Region. David and Heather aimed to create wines to emulate the great vineyards of Bordeaux.

Woodlands came to fame early on with the release of the 1981 'Andrew' Cabernet Sauvignon. This wine won trophies for 'Best Red Wine' at the Perth

Wine Show, the Mt Barker Wine Show, and the National Wine Show. This wine was the first from Margaret River to achieve a National Red Wine Trophy.

There are iconic vineyards throughout the world where you can literally 'see' greatness. Think about Niederhäuser Hermannshöhle, Reynard, Montrachet, Pétrus, Monfortino, Romanée-Conti, etc. Woodlands is a vineyard when you look at the surrounding areas of Margaret River, it just exudes greatness. So much of the area sits on lower lying and almost concave soils while woodlands ascends into the horizon with the Indian Ocean just a mile to the west.

In 1992 Woodlands production virtually ceased while David and Heather brought their children up in private schools in Perth, and fruit was sold to other high profile producers in the region. In 1999, with the children out of school, Woodlands began to produce wines again, making the most of its fully mature vines.

2015 produced very fine Chardonnay, albeit in very reduced volumes. Windy conditions and 50mm of rain in mid November led to cane damage and extended (poor) flowering - leading to a 40% crop reduction. Almost no rain fell in December and January, and conditions remained fine until harvest. The combination of low crops, dry weather, and new equipment have produced perhaps the greatest Woodlands' Chardonnay vintage yet, but time will tell.

This was fermented entirely in French barrels, and around 90% of this wine fermented without the addition of yeast. Although this process can be incredibly time consuming, it is believed the added complexity in the wine makes the commitment of time worthwhile. Following fermentation most batches were racked to tank, while 35% of the wine remained in barrel. In late September the wine was racked together, filtered and bottled.

Composition
100% Chardonnay

Soil Type
Clay and Sandy Loam

Yields
2 tons per acre

Production
1,500 cases

Vine Age
Average: 17 years old

Élevage
100% Barrel Fermented - 35% was Aged in French barrique (33% new)

Tasting Notes

“ This wine is intense straw gold in color. The nose is vibrant and aromatic, showing a complex of nectarine, peach, pear, and toasty French oak. The palate is refined and succulent, with the primary characters of the nose combining with apricot and other ripe tree fruit characters. There is great density of fruit here, which combines with a mineral texture to create an impression of tension. ”

Reviews
None

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