



Woodlands

2018

CHARDONNAY

Margaret River - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Woodlands Brook Vineyard (50%) - Two sites in Wilyabrup (30%) - Woodlands Estate (20%)

Vine Age: Average: 22-years-old

Soil Type: Varied: Primarily calcareous light sandy loam

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

Fermentation: Native - in French barrique (20% new) - full malolactic fermentation

Skin Contact: None

Aging: 9 months in 80% French barrique (20% new) - 20% stainless-steel

Total Production: 6,800 cases

Reviews

Halliday Wine Companion | 91 points

Vinous | 92 points

Wine & Spirits | 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 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. The 2018 growing season was absolutely ideal, and will certainly go down in history as one of Margaret River's greatest. After very good rainfalls in the beginning of the growing season, flowering conditions were near-perfect, and this great weather persisted from mid-December all the way through to the end of harvest.

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, 20% of which were new barrels. Following primary and spontaneous malolactic fermentation, some batches were transferred out of barrel and racked to tank to retain an element of freshness in the final blend.

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.

