



SRS WALLCLIFFE CHARDONNAY 2023

2023 Vintage

2023 proved an extended yet very rewarding vintage in the Margaret River wine region. Optimal, dry weather conditions paired with the absence of any significant climatic challenges or disease set the scene for a moderate season, ideal for gentle, consistent ripening across all varieties. Fruit quality was excellent with surprising delicacy and elegance. Increased yields for 2023 were 6% higher than the previous 5-year average.

Vineyards

Fruit for the 2023 Flametree SRS Chardonnay was sourced from two sites located in the southern part of the Wallcliffe sub-region, south of the Margaret River town site. The first component came from old, low yielding Gingin clone material at Chapman Grove, the second being close planted, higher density Leeuwin block 20 cuttings planted at Edinger Estate. Excellent soil structure and good vineyard aspect meant that the fruit was protected from the warm afternoon heat during December and January. The fruit was carefully hand picked in the early morning and refrigerated overnight before pressing the following day.

Winemaking

After overnight cold storage the fruit was whole bunch pressed into French oak puncheons before undergoing full wild yeast fermentation. To achieve a portion with high grape solids we rotated the press after filling. The key to successful wild fermentation is the use of high turbidity juices, minimal sulphur dioxide, low potential alcohols, and juices with good nutrient content. The SRS Chardonnay was barrel fermented in 35% new French puncheons and then aged for 10 months. We decided not to employ MLF or lees stirring as the fruit power and texture were in great balance.

Tasting Notes

The 2023 SRS Chardonnay shows lovely lifted fruit together with some delicate savoury notes. Grapefruit, white peach and dried pear give way to smoky barrel ferment and flinty complexities. Powerful fruit flavours and subtle sulphides derived from wild ferment contribute a delicious savoury oyster shell/saline character on the palate, giving the wine greater complexity and overall purity. Cellar up to 15 years.

Technical Specifications

Blend	100% Margaret River Chardonnay
Alcohol	12.9%
Acidity	7.28 g/l
pH	3.21

