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WOODLANDS

MARGARET RIVER WINERY



2022 Woodlands Brook Chardonnay

This Chardonnay is produced from a 7 hectare close-planted plot of selection massale vines on our Woodlands Brook Vineyard. This plot resides on a gentle south facing slope, mostly similar to the 'Chloe' block at Woodlands - with sandy Loam over clay, and planted with a high density of 3300 vines per hectare.

Vintage 2022 began slowly - Spring was cool and wet, lowering yields, but fortunately disease and bird pressure was low. By mid-December the temperature rose rather rapidly, ripening the fruit well, and in fact causing all our Chardonnay to be ready for harvest at the same time!

The fruit was handpicked before being hand sorted and whole-bunch pressed to barrel. Ferments went well with no yeasts added, with some malolactic conversion occurring naturally.

Following ferment our 2022 Woodlands Brook Chardonnay matured in large format French oak - mostly 500L Puncheon barrels and two 1000L Foudres. 53% of vessels were new. The wine matured for for a total of 10 months before being filtered and bottled in January 2023.

2022 Woodlands Brook Chardonnay is pale straw in colour. The aroma has a first impression of flint and citrus, with white peach and honeysuckle following. As the wine opens up, more floral aromas appear together with orchard fruit notes. On the palate, a rich and generous entry opens up to ripe rockmelon, white peach, and floral flavours. Some great natural acidity ties the wine together, tailing off with muscular finish.

Best enjoyed from 2026 to 2033.

Match this wine with pan-seared crispy skin barramundi and asparagus.