



# credaro

MARGARET RIVER



FIVE TALES

CHARDONNAY

#### COLOUR

*Pale straw colour with green hue.*

#### NOSE

*Fresh citrus and melon aromas with hints of delicate floral.*

#### PALATE

*The palate is medium bodied with stone fruit and fresh citrus flavours and a light touch of French oak. Use of MLF on one parcel adds richness and roundness to the palate to ensure a more fruitful wine. The wine finishes smoothly with balanced acidity and lingering ripe fruit flavour.*

#### WINEMAKING

*The fruit for this wine originates from three vineyards, the Summus (Wilyabrup) Altus and Carunup River Vineyards. It was picked "just on" ripeness with the resultant wine showing ripe fruit flavour yet retaining fresh and vibrant acidity. Machine harvested at 3AM, the fruit was drained and pressed immediately and the juice roughly clarified. The juice was inoculated with Cru Blanc yeast and fermented cold over a 14 day period. At one third of the way through fermentation, 15% of the wine was run off to seasoned 225L French oak barriques to provide a creamy, textural component in the final blend. The blend was assembled and finished in Early August and bottled at the estate in Late August, capturing the freshness of the fruit as well as allowing the textural oak components of the wine to contribute flesh and body to the wine. A fresh and modern style of Australian Chardonnay with ripe fruit flavours, a light touch of oak and balanced acidity.*

#### VINTAGE NOTES

*The 2018 season benefited greatly from soaking rains in December across the Margaret River Region. This produced excellent growth and canopies across all varieties. Coupled with excellent flowering and fruit set in October/November, has ensured fantastic yields across the regions. The cool January/February summer period experienced in Western Australia without high 40 degree days, has enabled a steady ripening period without heat spikes. This weather has produced an outstanding white vintage with good yields, slowly ripened fruit with retained natural acidity. The vintage will show very flavoursome, focused and highly aromatic wines with great natural acidity giving longevity and class. The 2018 vintage will be another great vintage for Margaret River.*

#### QUICK NOTES

##### VINTAGE

2018

##### WINEMAKER

Trent Kelly

##### GRAPE VARIETY

Chardonnay

##### BOTTLED

January 2018

##### GROWING AREA

Margaret River

##### ALC %/VOL

13% v/v

##### TITRATABLE ACIDITY

5.6 g/L

##### PH

3.37

##### CELLAR POTENTIAL

1-5 years

##### OAK

French Oak

##### MATURATION

5 months on lees



ONE FAMILY  
TWO COUNTRIES  
THREE ITALIANS  
FOUR GENERATIONS  
FIVE VINEYARDS