



FRANKLIN TATE ESTATES  
MARGARET RIVER

2017 CHARDONNAY



**Appellation:** Margaret River

**Varietals:** 100% Chardonnay

**Alc/Vol:** 13.0%

**Closure:** Screwcap

**Winemaking Notes:** Premium Chardonnay fruit was harvested from a number of Margaret River vineyards for this wine. At the winery the grapes were lightly crushed, pressed, and the juice left to settle before racking. Fermentation was with a yeast designed to enhance and retain the natural Chardonnay fruit flavours, and give an increased textual mouthfeel. The wine was then matured on its yeasts lees with French oak to impart characters of sweet char, allowing integration of the oak and fruit flavour.

**Cellaring:** Drink now or 3 years

**Appearance:** Pale straw yellow with a green tinge.

**Nose:** A blend of creamy nougat and cashew nut with bright fruit aromas of white peach and nectarine and fresh citrus notes creates an inviting bouquet characteristic.

**Palate:** The palate is bursting with lifted white peach, nectarine and honeydew melon, with a dash of lemon zest. The oak is subtle and well integrated, providing attractive flavours of hazelnut cream, nougat and hints of soft vanilla spice. The palate finishes with a lingering fresh acidity.

**Food Pairing:** Poached salmon with caper butter sauce served with parsnip puree and crunchy greens.

**Contains Sulphites.** Fined with the aid of fish and milk products, traces may remain.