

‘ALEXANDER’S VINEYARDS’
FRANKLIN TATE ESTATES
MARGARET RIVER

2017
CHARDONNAY

Appellation: Margaret River

Varietals: Chardonnay

Alc/Vol: 13.2%

Closure: Screwcap

Winemaking Notes: Only premium Chardonnay grapes are selected from our two vineyards. The majority of the blend is comprised from Mendoza clone grapes which were machine harvested at night to retain fruit flavours. The majority of the juice was barrel fermented in a combination of new and old French oak barriques whilst a small portion was fermented in stainless steel. Fermentation was conducted with high solids and aromatic yeast strains at temperatures between 12 and 15°C. Post fermentation barrels received regular battonage for a period of time to enhance mouth feel.

Oak: Approx. 12 months

Cellaring: Drink now or cellar 3-5 years.

Appearance: Medium straw with a green tinge on the hue.

Nose: This wine exhibits aromatics of white peach, nectarine and cashew.

Palate: Flavours of stone fruit, citrus and spice. The palate has a creamy texture and balanced acidity.

Food Pairing: Lobster pasta with lemon.

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

