



tripe.Iscariot
- MARGARET RIVER -

Brawny
2017

• THE WINE •

Variety	Tasting Notes	Specifications
100% Chardonnay	Jasmine, wet slate and white pear on the nose and continuing on the entry, balanced by a generous yet bristling natural acidity. A tensile palate of fine bone tannin, lithe stone fruit and crushed granite culminate in a mineral finish dabbed with fresh tones of limes and nectarines.	pH: 3.21 Total Acid: 6.80g/L Alcohol: 13.0% by volume Residual Sugar: 1.32g/L

• THE SEASON •

A long wet winter in 2016 set up soils and vines perfectly for the oncoming growing season. Cool flowering conditions and late fruit-set ensured greater than usual crop levels and staggered ripening to an average of two to three week later than the long term average. A cool January and February led to fruit with fantastic levels of natural acid, immense aromatic expression and pristine fruit weight and character in whites. A warm to cool March and April set reds up for exceptional tannin density and quality, with fruit spectrums residing in the lighter to medium bodied range. A vintage of exceptional purity and pois.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Karridale	23	Granite Loam over Granite
Clone	Rootstock	Trellis
Gin-gin (Mendoza)	None	Lyre

• WINEMAKING •

Hand-picked Chardonnay grapes, 25% of which are fermented as whole-bunches, submerged under un-clarified juice extracted from the other 75% which were cold-pressed as whole-bunches. Towards the end of the fermentation the juice/wine was removed from around the whole-bunches, and the mostly fermented whole-bunches were basket pressed and combined with removed juice/wine. The wine then finished fermentation in oak barrels. The wine was barrel aged for 9 months, during which the barrels underwent battonage every two weeks. The wine was then removed from barrel, clarified and bottled.

