

HIGHER PLANE

MARGARET RIVER

THE HIGHER PLANE VINEYARD WAS CHOSEN FOR ITS GRAVELLY SOILS AND SUPERIOR LOCATION IN THE COOLER SOUTHERN AREA OF MARGARET RIVER. OUR VINES ARE PRUNED BY HAND AND MANAGED TO PRODUCE LOW YIELDS. THE FRUIT IS THEN HAND PICKED AND MADE INTO WINE WITH MINIMAL INTERVENTION.

2007 | CHARDONNAY

750mL

After below average rainfall in winter and spring the growing season got off to an early start, leading to the earliest start to a Margaret River vintage ever, (caused in part by the warmth of spring, as opposed to a very warm summer). The 2007 Higher Plane Chardonnay was made from our estate grown Gin Gin Chardonnay clone (also known as the Mendoza clone), which was hand-picked in the cool of morning and whole bunch pressed. "Free range yeasts", lees stirring and barrel maturation in French oak have contributed both texture and complexity.

VARIETY	Chardonnay	PRODUCTION	200 dozen
VINTAGE	2007	OAK	50% new French barriques
PICKING DATE	9th February to 19th February	MONTHS IN OAK	10
BAUMÉ	12.5 to 13.2Be°	ALCOHOL	13.5%
YIELD	6.4 t/Ha	pH	3.16
TRELLIS	Scott Henry & VSP	TA	7.0 g/L
FERMENT	100% barrel. 50% Wild ("Free Range") & 50% inoculated	RS	0.6 g/L



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