

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.

2008 | CHARDONNAY

750mL

After a challenging Spring, which caused poor fruit set, the summer preceding vintage was warm and the night-time temperatures mild. It was one of the driest summers on record and harvest began about a week earlier than usual. The wine is made from the Gin Gin clone which yielded modestly, but had a good spectrum of flavours and excellent acid retention. We whole bunch pressed straight to barrel to reduce phenolic content and increase texture, and gave the wine slightly less time in oak this year as it is riper & slightly more forward. Moderate lees stirring and lees contact were utilised to enhance mouthfeel and complexity. 50% was fermented and matured in 500 litre puncheons with the aim of reducing the influence of new oak due to the decrease in surface area ratio of wine to oak, while increasing the ratio of lees contact surface area.

VARIETY	100% Chardonnay from single vineyard	MALO-LACTIC	0%
VINTAGE	2008	PRODUCTION	140 cases
SITE	Drip irrigation on gravel/loam soil	OAK	50% new French barriques
PICKING DATE	19 th February to 26 th February	MONTHS IN OAK	9
BAUMÉ RANGE	13.0 to 13.7 Be°	ALCOHOL	14.0%
YIELD	5.25 t/Ha	pH	3.25
TRELLIS	Scott Henry trellis & VSP	TA	7.0 g/L
PRESSING	Whole bunch pressed to barrel	RS	<0.1 g/L
FERMENT	Inoculated with bâtonnage for 2 months	RELEASE DATE	1 st February 2010



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