
TROVE ESTATE

FOREST GRAND



CHARDONNAY

MARGARET RIVER 2019

COLOUR

Brilliant pale straw.

NOSE

Lifted aromatics of lemon balm, peach fuzz and melon, with subtle toasty oak and hints of vanillin.

PALATE

A generous palate bursting with lemon curd, stone fruit, macadamia and toasty oak, and juicy acid leading to a long finish.

WINEMAKING

The 2019 Margaret River Chardonnay was picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. The juice was racked with some light lees to add to the texture, one batch went through wild fermentation and the other was inoculated with selected cultured yeast. Throughout fermentation and maturation, it had contact with French Oak. Post fermentation the lees were stirred gently initially once a week, then monthly, until the balance between oak, lees and fruit characters was achieved. Malolactic fermentation was not encouraged so the vibrant natural acidity was preserved. The wine was then blended, fined and bottled.

FOOD PAIRING

Citrus roasted chicken with preserved lemon and broccoli slaw.

VINTAGE NOTES

The 2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES

VINTAGE 2019

WINEMAKERS Kate Morgan

GRAPE VARIETY

Chardonnay

BOTTLED October 2019

GROWING AREA

Margaret River

ALC %/VOL 13.0% v/v

TITRATABLE

ACIDITY 6.7 g/l

PH 3.35

CELLAR POTENTIAL

4 - 6 years

OAK French

MATURATION 7 months

