

# MARQ



## WILD FERMENT CHARDONNAY

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Chardonnay has been a mainstream Australian variety now for decades but its traditional home is Burgundy in France where winemaking practices applied to this grape are somewhat different. In the 'old world' naturally occurring yeast that reside on the grapes in the vineyard and within the winery itself are allowed to conduct the fermentation process without intervention by the winemaker.

### **COLOR**

Pale lemon.

### **AROMA**

An attractive aroma of white peach and grapefruit with noticeable gun-smoke and flint is displayed on the nose.

### **PALATE**

The palate is fine and tight with intense white peach, lemon curd and cashew flavours and an attractive chalky mouthfeel. The intense fruit is supported by vibrant acidity and high quality integrated oak. The wine has great length of flavour and demonstrates all the requirements for ageing.

### **REGION**

Margaret River

### **WINEMAKING & VITICULTURE**

The grapes are grown at the southern end of Margaret River. The handpicked bunches are cooled overnight before whole bunch pressing in the morning to minimise the extraction of phenolics. The partially clarified juice is left un-inoculated in French oak barrels until the fermentation begins spontaneously. After fermentation the wine remains in barrel with regular stirring for 10 months before assembling for bottling.

