



credaro

MARGARET RIVER

1000 CROWNS

**ANTHONY
ALLPORT
WINE**

CHARDONNAY



COLOUR

Pale yellow with green hue.

NOSE

Lifted vibrant white blossom and nectarines with brioche elements. Hints of toasted cashew with saline, savoury spice. Lovely slate/washed stone lift.

PALATE

Vibrancy is the key! The palate is medium-full bodied with stone fruit, white blossom, and slatey/saline influence with creamy concentrated mid palate. Subtle oak sweetness adds to the richness and length of the palate. A fine saline moorish acidity gives the wine depth and length adding to the rich white blossom, chewy oak finish. A pure and concentrated palate of Margaret River Chardonnay.

WINEMAKING

Our finest chardonnay fruit comes from two vineyards, one is from our Wilyabrup Vineyard and the other is a stunning north facing slope located in the area of Metricup. The fruit was carefully hand-picked and whole bunch pressed in the cool of the early morning, in small 2-3 tonne batches. The fermentation for this wine occurred naturally with indigenous yeasts i.e. "wild" fermented. No acid or fining agents were added to the wine during production whatsoever. All barrels had SO₂ added immediately post fermentation with no MLF allowed to occur. The lees were stirred monthly and the wine was matured for eight months in oak. All of the barrels used were French with a mixture of barriques (225L) and larger format oak (300-500L). Approximately 30% of the oak was new with the remaining two thirds made up of one and two-year old barrels.

VINTAGE NOTES

We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season lead into lower-than-average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri Blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Trent Kelly

GRAPE VARIETY

100% Chardonnay

BOTTLED

November 2021

GROWING AREA

Margaret River

ALC %/VOL

12.5 % v/v

TITRATABLE ACIDITY

7.9 g/l

PH

3.18

CELLAR POTENTIAL

15 years +

OAK

30% New French Oak

MATURATION

8 months