

# GALAFREY WINES



## **2018 Dry Grown Reserve Chardonnay MOUNT BARKER WESTERN AUSTRALIA**

### TASTING NOTES

From Chick and Hen clone the Reserve Chardonnay is pale straw and vibrant in appearance. The nose is lifted and complex with noticeable aromas of white peach and tropical fruit in synergy with a wonderful bouquet of new French oak, integrated with touches of creamy butteriness. The palate is a continuation of these characters and combines rich and youthful fruits, reminiscent of fig, lemon rind and melon, balanced with a lively zestiness and overlaid on a rich creamy mid palate, finishing long and fresh.

### VINEYARD

Fruit sourced from our 41-year-old 12-hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. We prefer low-yielding wine crops with small berries. Although it limits our volume, having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams in Mount Barker, in the Great Southern region of Western Australia, and are renowned for excellence in cool climate viticulture. Our old vines are all cane pruned and yield 2 tonne per hectare with small bunch weights which add intensity of character and flavour. Galafrey harvest their grapes from mid-March to late April depending on the season.

### VINTAGE COMMENTS

V18 started very quickly but with no disease or weather pressure we were able to have extra hang time for all wines especially reds resulting in higher than average alcohols and ripeness. The Great Southern area will be showing great ripeness and power not often seen in our wines. Look for great floral aromas in whites, intensity and power in reds.

### WINEMAKING

The dry, cool climate of Mount Barker provide ideal conditions for the chardonnay, which was made with fermentation in new French barrels, plus malolactic fermentation, for 12 months. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a wine that will express varietal characters in tune with its sense of place. Winemaking is geared toward producing a wine that is well balanced, lively, well-structured and most importantly drinkable.