

CAPE MENTELLE

Chardonnay 2021



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARGARET RIVER		
Vintage:	2021		
Volume:	750ml		
Vineyard:	Chardonnay is grown on our two southern vineyards, about 15 minutes south of the Margaret River township. The two sites differ greatly in terms of aspect, soil profile, temperature extremes and rainfall. These conditions result in a variation of fruit profile which highlights the vineyard site, our region and the seasonal conditions each year.		
Vinification:	Chardonnay is hand-picked with a one plot, one batch approach, before being whole bunch pressed. The juice is transferred to barrel with all the solids, to undergo a wild fermentation. French oak selection is focused on enhancing the fruit personalities of each plot, with 25% of the barriques being new.		
Appearance:	Brilliant pale lemon.		
Bouquet:	The aromatics unfold with bright lemon zest and white stonefruit florals following through with complex mineral layers of sea spray and hints of washed stone.		
Palate:	The palate is fresh and vibrant with a bright minerality and lovely biscuity texture. Succulent and salivating, opening up to frangipani, honeysuckle and lemon pie. Medium bodied with a crystalline acidity and beautiful fruit purity, finishing with poise and clarity.		
Cellaring:	10-15 Years		
Technical Analysis:			
Alcohol:	13.20%	pH:	3.17
Packaging:	6 x 750ml	Titrateable Acidity:	6.89
Hancocks Product:	21978		