



DEEP WOODS

ESTATE

WINE	Deep Woods Estate Chardonnay	
VINTAGE	2014	
REGION	Margaret River	100%
VARIETY	Chardonnay	100%

VINTAGE NOTES

The 2014 Deep Woods Estate vintage is a fine example of the modern Margaret River Chardonnay style. Fermented solely in older oak barrels using only indigenous yeasts with no fining or acid additions, it is a wine that finds its beauty in fruit purity. At Deep Woods, Chardonnay is one of the varieties that excels both in the vineyard and in the winery. This excellent expression, partly due to only limited time in oak is light, fresh and zesty but this in no way limits its inherent complexity.

The fruit was picked in a number of batches to ensure a full gamut of flavours. It was then whole bunch pressed directly to two- and three-year-old French oak barrels. These barrels were then allowed to ferment “wild” using indigenous yeasts and subsequently matured unsulphured on lees for six months. Post maturation this wine was simply emptied from barrel, filtered, bottled and released. This Chardonnay is fresh and uncompromised, ready to enjoy.



ANALYSIS

Alcohol 13.5%, pH 3.32, TA 6.3 g/L, residual sugar 0.5 g/L

TASTING NOTES

Colour	Pale straw.
Aroma	The wine exhibits lifted nectarine and white blossom characters with underlying minerality and depth.
Palate	The palate is clean and lively with tremendous depth of ripe stone-fruit flavour nuanced by cashew notes. A refreshing backbone of natural grape acidity provides further structure and length.

CELLARING

This wine may be enjoyed on release but will add complexity over the next 2–3 years.