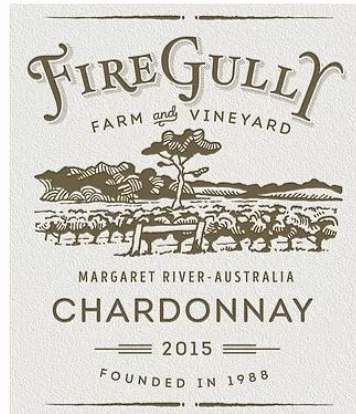


FIRE GULLY

FARM *and* VINEYARD



Chardonnay 2016

As always, this white is sourced from the Fire Gully vineyard, just down Metricup Road not far from Pierro by road, and even shorter distance across country. The Chardonnay blocks were planted originally in 1988. The grapes are hand picked, chilled overnight in the winery cool room and then sorted by hand and pressed the next morning at low temperatures so that the wines show less phenolics, greater finesse and more elegance that was previously possible. The juice is then fermented and matured in French barriques to provide structure, complexity and mouth-feel.

The current vintage of the Fire Gully Chardonnay is very much in keeping with previous vintages although it shows a touch more cedary oak on the nose at the minute. It has delightful freshness and vibrancy in its youth, with pure grapefruit flavours and a hint of nectarine. It is more savoury and hence less sweet than some Margaret River Chardonnays, with a soft mouth feel, pleasing fleshiness in the mid-palate and gentle tangy natural acidity to finish. While it could be cellared in the short-term, it's great early drinking and so our recommendation is gulp and enjoy

"Smells super tight and mouth-watering with just-ripe baby pineapple. All about vibrancy and wet quartz energy"