



DEEP WOODS

ESTATE

WINE	Deep Woods Reserve Chardonnay	
VINTAGE	2016	
REGION	Margaret River	100%
VARIETY	Chardonnay	100%

VINTAGE NOTES

The 2016 vintage in Margaret River yielded elegant wines with pristine natural acidity and archetypal varietal purity. A steady harvest allowed considered picking decisions leading to wines of considerable finesse but with unmistakable Margaret River power. This wine is an assemblage of two central Wilyabrup vineyards with a small amount of fruit from the Karridale area. The fruit was hand-picked and then chilled to maintain pristine condition. A minimalist approach in the winery included whole-bunch pressing, wild fermentation and sparing lees stirring in a mixture of new and seasoned French oak. The individual parcels were kept separate and aged on lees for 9 months until the final wine was blended for bottling.

The 2016 Reserve Chardonnay is only the fifth vintage of what the Deep Woods winemaking team see as the 'rebirth' of this wine, and has become one of the most sought after wines from Deep Woods Estate. Despite huge acclaim for previous vintages, the Chief Winemaker firmly believes that this is the best vintage to date.



ANALYSIS

Alcohol 13.1%, pH 3.24 TA 7.0 g/L RS 0.5 g/L

TASTING NOTES

Colour	Mid-light straw with tinges of green.
Aroma	Notes of fresh stone fruit and citrus blossom combine with warm straw, cedar spice and chipped oyster shell aromas.
Palate	This wine displays a pure and elegant palate of white stone fruit, lime zest and blossom. A fine acid backbone combines with juicy phenolic structure to produce a wine of depth, power, and complexity.

CELLARING

Optimum drinking 2017–2021.