

2022

WILYABRUP CHARDONNAY



TASTING NOTES

Nose: The nose is complex and inviting, with notes of lime, grapefruit, popcorn, nougat, and crème brûlée.

Palate: Up-front, the fruit is generous with suggestions of nashi pear, guava, salted pistachios, and roasted cashew. If this front of palate is fuller in body, then the middle of the palate is leaner and characterised by a delightful saline minerality. The wine finishes dry and long, with the oak influencing the finish with just a hint of char.

Pairing: Seared salmon with sauce vierge and steamed greens.

TECHNICAL NOTES

Vineyard: This is 100% Gin Gin, a clone that is basically synonymous with Margaret River. It has been harvested from our 36-year-old, and low-yielding, vines, which enjoy close proximity to the coast and benefit from the cooling influence of the Indian Ocean.

Winery: The fruit was picked in the cool of the early morning. Processed immediately, the fruit was gently pressed to extract the pure juice before transferral into oak for fermentation. Wild fermentation was encouraged in barrels of various size, ranging from hogsheads up to puncheons. Bâtonnage occurred on a weekly basis in the first few weeks after the completion of the fermentation, before the wine allowed to rest on its lees. Maturation lasted for ten months.

| | |
|----------------|------|
| ABV (%): | 13.5 |
| Acidity (g/L): | 5.86 |
| Sugar (g/L): | 2.3 |

Cellaring: Drink now or wait until it reaches a sweet spot in three to seven years.



lentonbrae.com



08 9755 6255



info@lentonbrae.com



[lentonbraewine](https://www.instagram.com/lentonbraewine)



[lentonbrae](https://www.facebook.com/lentonbrae)