# ROBERT OATLEY

## Limited Release



## CHARDONNAY

### MARGARET RIVER 2009

Stylish single vineyard wine from Margaret River. Tightly framed, in a modern style, with citrus and stone fruits underpinned by judicious French oak. Great line and length.

#### **REGION NOTES**

Despite a compelling push from Dr John Gladstones to delineate six subregions within Margaret River, there are no official subregions, which belies the wide range of climate and soil types of this sprawling district. Margaret River is arguably Australia's foremost region for Chardonnay, with a host of highly regarded producers releasing successive vintages of outstanding wines. Its proximity to the Indian Ocean provides year-round cooling that counters a relatively warm growing season. The Chardonnays are uniformly generous in flavour, intense, voluptuous even, yet with a characteristic firm structure and flowing natural acidity. They are consistent performers in the cellar.

#### **VINTAGE NOTES**

The 2009 vintage was a solid one for the region, with weather conditions in the lead up working in our favour with good rainfall and no wind or hail damage during the Spring. Temperatures were mild, with virtually no extreme heat during the growing season.

#### WINEMAKING NOTES

Hand-harvested at ideal ripeness, the cool grapes were whole bunch pressed and run without clarification or fining, in other words passively oxidised, into brand new French oak hogsheads, the juice undergoing an indigenous (or wild) yeast ferment. A secondary malolactic ferment was not encouraged and we kept lees stirring to a minimum, producing a tightly structured wine, very modern in style. After nine months, we conducted a rigorous individual barrel selection process to complete the final blend prior to bottling.

#### WINE STATISTICS

BARREL AGEING: 9 months CELLARING: 5-7 years ALC/VOL: 12.4% RS: 0.84g/litre pH: 3.31 TA: 7.50/litre

CLOSURE: Screw Cap - Stelvin Lux +

### CRITICAL ACCLAIM TO DATE

"Bright, pale straw-green; has a strikingly vibrant and zesty palate; early picking has accentuated the grapefruit and white peach flavours that soar over the barrel ferment oak onto the finish and aftertaste. Screwcap. 12.4% alc. Rating 95 Drink 2017" James Halliday Australian Wine Companion 2012