

Competitive success is rewarded in a myriad of ways. For wine it may be a gold medal, in sport, a pennant. Both indicate excellence.

Striving for excellence in wine growing strikes a balance between the natural attributes of the land and uncomplicated winemaking.

Sometimes the greatest effort is required to strive for simplicity, with detailed attention in the vineyard, an uncompromising approach to fruit selection, uncomplicated winemaking and naturally, the benefits of a great season.

The greatest prize is when this is reflected in the glass.

Robert Oatley AO BEM (1928-2016)

Bol Oatler.

2020 Margaret River Chardonnay

WINEMAKER LARRY CHERUBINO'S NOTES

A classic Margaret River season delivered outstanding grapes which were hand selected and harvested from vineyards at Karridale and Wilyabrup in Margaret River; chilled, whole bunch pressed into 100% new tight-grained low toast French oak, allowed to undergo natural yeast ferment followed by ten months in barrel, without racking or movement, prior to rigorous selection to compile this final blend.

Perfectly integrated. Multi-layered. Refined, fine and long.

STATISTICS:

Vineyard Location:	50% Karridale & 50% Wilyabrup
Clone:	Gin Gin
Alc/vol:	12.5%
TA:	7.27
pH:	3.20
Cellar:	to 10 years

MAJOR ACCOLADES:

Vintage 2020: 95pts James Halliday Wine Companion - Erin Larkin; 92pts Josh Raynolds Vintage 2019: Two GOLD; 97pts Ray Jordan; 96pts James Halliday Wine Companion - Erin Larkin; 94pts Andrew Caillard Vintage 2018: 97pts, Best of the Best & Value Award James Halliday Wine Companion; 96pts Ray Jordan Vintage 2015: 98pts Halliday Top 100 2018 & Wine Companion; 93pts James Suckling







