



Botham

## TASTING NOTES

### The Botham 76 Series Margaret River Chardonnay 2017

#### Vintage Conditions

Along with much of the rest of the wine growing regions of Australia, Margaret River experienced a very mild spring and summer, with below average temperatures during most months. This resulted in a later harvest than growers have experienced for a number of years. The harvest of white grapes (predominantly Sauvignon Blanc, Semillon and Chardonnay) began around two to three weeks later than previous vintages, beginning in earnest around the first week of March. Overall 2017 has been another very strong vintage for Margaret River.

#### Vineyards

The fruit for this wine is sourced from two vineyards, each with their own distinct soils and microclimates. The Miamup vineyard is closer to the coastline, allowing the tempering effect of the sea breeze to cool the vines down quickly overnight, helping to maintain much of the grapes natural acidity, to produce finely structured wines that tend towards more citrus characters. The Alexanders vineyard is about 10km further inland, which is just far enough that the heat of the day is retained just a little bit longer. Whilst not having the acid structure of Miamup, this allows the grapes to develop richer fruit characters, tending towards more stone fruit and melon characters. The combination of the two is the ideal blend that results in a wonderfully complex wine.

#### Winemaking Notes

The harvested grapes are gently crushed and destemmed, before the juice is cold settled, and then racked to barrels and tank. The fermentation is carried out in both French oak barrels and tanks over a period of two to three weeks. With primary fermentation complete, the wine is lees stirred for several months, and allowed to undergo a partial malo-lactic fermentation (MLF). The action of lees stirring allows the wine to build up mid-palate weight and complexity and contributes a buttery character and creaminess to the end wine. During this process the oak is able to integrate better and create a more seamless expression of the fruit. This is followed by maturation in barrels and tank for the next eight to nine months.

At the end of maturation, each of the components is tasted before the final make-up of the blend is finalized. This ensures the final product is the perfect blend of fruit, oak, mouth feel and finish. The blend is then lightly fined, stabilized and filtered ready for bottling.

#### Wine Style

This chardonnay is made in a fuller, more upfront style, using the technique of extended barrel maturation, lees stirring and partial malo-lactic fermentation. It has obvious oak influence, to support a solid core of fruit, rounded out by a creamy textural undertone, lending the wine weight and length.

#### Colour

Bright yet pale yellow straw with green hues.

#### Nose

Lifted white peach and subtle citrus notes are blended with upfront French oak complexity for a bouquet of depth and intrigue.

#### Palate

A wonderfully rich, full bodied wine with creamy oak that dominates the mid-palate. This is then surrounded by the rich stone fruit characters and subtle layers of citrus and toast. This wine has a complex structure and lengthy finish.

#### Wine Analyses

Alc/Vol: 13%  
pH: 3.34  
Acidity: 6.0g/l

#### Peak Drinking

Now - 2021

