

Botham

TASTING NOTES

The Botham 76 Series Margaret River Chardonnay 2018

VINTAGE CONDITIONS

The 2018 growing season was a return to weather conditions more favourable and typical of the past decade in the south west of Western Australia. Our Margaret River vintage commenced on 19th February with Chardonnay and concluded with Cabernet Sauvignon on 19th April. Good winter rains were followed by a temperate spring, and a moderate to warm summer - a text book progression of seasons for the ideal vintage. With verasion came the native marri blossom and a sigh of relief that the annual joust with the native, resident birds would be a minor battle not a major war. As autumn progressed, conditions remained fine and promising. Yields were moderate across all varieties and full ripeness and flavour development concurrent. The early quality assessment of the 2018 vintage is simply excellent. White wines are very pure with strong varietal focus, Rosé perfumed and elegant while the Reds show ripe berry flavours and supple tannins.

VINEYARDS

The grapes for this Chardonnay are sourced from several Margaret River sub-regions to gather the most favourable attributes of the region in this wine. The ripe and bold fruit flavours contributed by the centre of the region are deftly balanced by the fine acidity and perfumed notes from the south.

WINEMAKING NOTES

This wine is made by applying many winemaking techniques in order to create a complex wine. Grapes are picked in the cool of the early morning to retain freshness. They are then gently crushed and whole bunch pressing of the juice takes place. The juice is then transferred directly to French oak barrels for cool fermentation to begin.

This whole gentle process ensures the bright varietal flavours are captured and retained and fermentation in French oak adds dimension and richness. This combination of methods ensures a wine with intense fruit, freshness, subtle toasty oak notes, a creamy texture and a fine line of acidity.

WINE STYLE

This is a wine of subtlety, complexity, flavour, balance and engagement. Made in a fuller, more upfront style, 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

Delicate ethereal notes of citrus blossom, honeysuckle and peach mingle with undertones of crème caramel and vanilla for a complex but fragrant bouquet.

PALATE

This wine combines refined fruit flavours of honey dew, citrus and fig with a sprinkle of nutmeal and has an enduring fine, mineral acidity to the finish.

WINE ANALYSES

Alc/Vol: 13.5% pH: 3.34 Acidity: 5.75g/l

This wine contains sulphites and milk and is suitable for vegetarians.

PEAK DRINKING

Now - 2022

