

Botham

TASTING NOTES

The Botham 76 Series Margaret River Chardonnay 2019



VINTAGE CONDITIONS

The 2019 vintage will be remembered for the cool condition which stretched through from budburst to the ripening period. Compared to the rest of the country, the vintage in Margaret River can be summed up as a late and cool one. Due to the lower temperatures, grapes were picked around 2 weeks later than usual and this additional time of the vine resulted in grapes which have had time to develop delicate flavours whilst retaining good levels of natural acidity. In fact, the flavour and acid profiles of the white grapes are as good, if not better, than those seen in 2017. Across the region, growers sacrificed quantity for quality and have been rewarded with perfumed, fruit forward, elegant wines.

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% pH: 3.38 Acidity: 7.2g/l

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

PEAK DRINKING

Now - 2023

