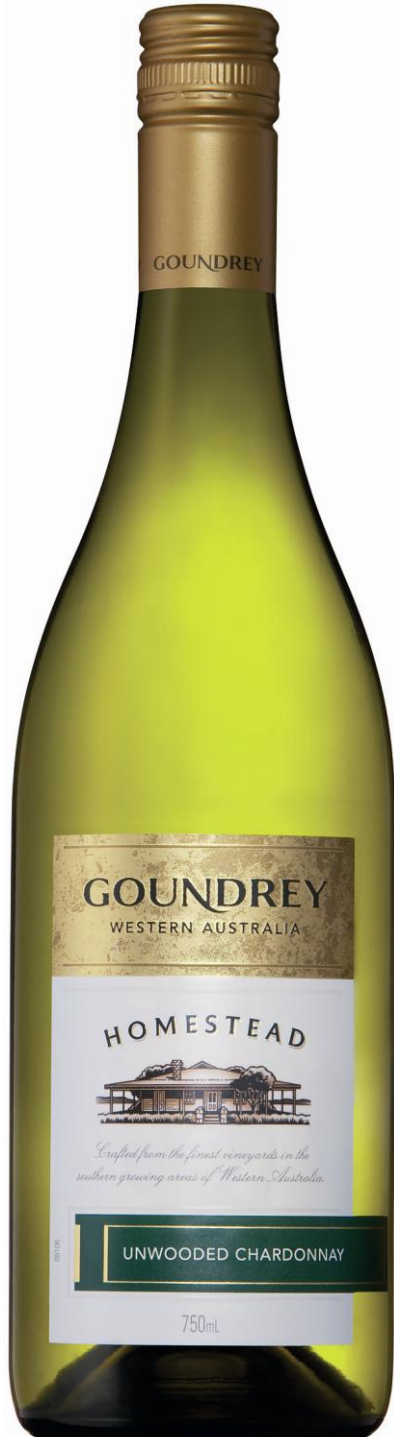


# Goundrey Homestead Unwooded Chardonnay 2013



## Background Information

The Goundrey vineyards are located within the vast plains of Western Australia. Here the vines produce a range of different styles including red wines with rich deep flavours and white vibrant wines with a crisp racy edge. Homestead wines are crafted to be full-flavoured, mouth-filling wines with good length and drinkability.

## 2013 Vintage

The 2013 vintage was another excellent vintage in Western Australia. The South West of Western Australia experienced a dry winter and a warm dry spring. Summer had above average rainfall in December and early January with above average temperatures recorded, with some sites experiencing the hottest summer on record. These conditions meant that while berry development was rapid there were adequate water reserves to ensure that the fruit retained flavour and freshness.

## Winemaking

The juices were reductively handled to retain freshness and vibrancy and to ensure juice quality was maximised. Once pressed, the juices were held cold to allow settling and then fermented at cool temperatures and around 50-100 NTU. This allowed both freshness to be retained and subtle palate texture to evolve through fermentation. The wines were held on lees for a minimal time to enhance palate weight and texture. The winemaking process used minimal fining and handling, but no oak was used ensuring a fresh vibrant, drinking style.

## Tasting Notes

Vibrant pale straw with a brilliant lime hue, the wine displays lifted aromas of fresh stone fruit, citrus blossom and subtle melon notes. The palate delivers primary fruit flavours of peach and melon, balanced with lively acid showing generosity and finesse.

<b>Vintage</b>	<b>Alcohol</b>
2013	13.5 %

<b>Growing Areas</b>	<b>pH</b>
Western Australia	3.31

<b>Grape Variety</b>	<b>Acidity</b>
Chardonnay	5.7 g/l

**Winemaker**  
Ryan Aggiss