

2021 Bellarmine Chardonnay

Region: Pemberton, Western Australia

Variety: Chardonnay

Drink Until: 2028

Food Pairing: Barbecued seafood; Roast Chicken

Oak: 10% of the wine in 100% new French oak for 3 months.

Colour: Straw

Nose: Stonefruit, nectarines, citrus aromas with subtle oak.

Palate: Complex palate with citrus, green apple and nectarine flavours. Subtle oak, tight acidity and a creamy texture with minerality, good length and persistence.

Style: Lightly oaked, medium bodied dry white wine.

BACKGROUND: The grapes are sourced exclusively from the Bellarmine vineyard in the high quality, cool climate region of Pemberton in South-Western Australia. The vineyard is at an altitude of 220 metres above sea level. Planted in 2000 by hand, the vines are trained to Vertical Shoot Positioning (VSP) to give optimum exposure of the fruit to sunshine during the ripening season which occurs from December to March. The soils are red gravel laterite soils which provide excellent drainage and give warmth to the vines' root systems at night from the sunshine the red gravel has absorbed during the daylight hours. This results in the Chardonnay being ready for harvest around March before too much rain comes in as Autumn progresses. Pemberton is renowned for Chardonnay vines that produce very high quality fruit in this cool climate region.

HARVESTED: 8th March 2021

WINEMAKING: Harvested in the cool of the night at optimum flavour levels as determined by the wine-maker regularly tasting the grapes, the fruit is harvested at optimum ripeness. The free run and pressings fractions are kept separate from each other and then the pressings are fined prior to being blended back in with the free run juice. The juice is cold settled for 48 hours then the clear juice is racked to a new tank away from the solids ("lees") and is inoculated with a yeast to ensure a steady fermentation occurs and to optimise the natural characters present in the fruit. The fermentation is conducted at a temperature of approximately 20 degrees. Fermentation and storage occur in stainless steel tank for most of the wine and 10-20% of the wine is barrel-fermented. The wine is stirred on yeast lees for many weeks to achieve a subtle creamy texture in the wine.

RATINGS AND REVIEWS:

2021 Vintage:

92 Points - Angus Hughson, Wine Pilot.

Pemberton is a part of what is one of the most exciting wine regions in Australia, the Southern coastline of Western Australia, where climactic influences rising up from Antarctica make this one of the country's coolest, cool climate regions. It also gives the local wines a unique purity of fruit, which you see in this delicious early drinking Chardonnay. It is bursting with exotic floral and nectarine fruits with just a touch of savoury oak which provides backbone. There is then a silkiness in the mouth, a classically rounded Chardonnay texture nicely offset by tangy acidity which drives the fruit through to a lingering finish. Give it a year or two and enjoy with spicy prawns.



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PEMBERTON