



VIA CAVES CHARDONNAY 2021

VINTAGE:	2021
REGION:	<i>Wilyabrup, Margaret River</i>
VARIETAL:	<i>100% Chardonnay</i>
VINE AGE:	<i>20 years+</i>
ALC:	<i>13%</i>
MATURATION:	<i>50% 1 year old French Oak, 50% Stainless Steel (11 Months)</i>
pH:	<i>3.19</i>
TA:	<i>7.94g/L</i>

TASTING NOTES:

Fermented 50% in 1 year old French oak, 50% in stainless steel. The barrel component was left on lees to add complexity and texture and the oak very much plays a secondary role.

Fruit quality is exemplary with typical regional stone fruit, grapefruit and citrus flavours. The palate is medium weight with bright fruit and crisp acidity. This is a balanced, clean and food friendly Chardonnay.

VIA CAVES
MARGARET RIVER

Via Caves is the story of a long-term friendship between David Mullen and Paul McArdle, formed over 30 years working together in Western Australian wine. An established vineyard in Margaret River's renowned Wilyabrup sub region, just West of Cowaramup and now under the management of Paul McArdle, is the single source of fruit for all Via Caves wines.

The name derives itself from a simple philosophy that no trip to Margaret River is complete without a journey Via Caves...