



Woodlands Chardonnay

Wilyabrup Valley - Australia 2017

Woodlands vineyard was established in 1973 by David & Heather Watson on Caves Road in Wilyabrup, and was one of the first five vineyards to be planted in the Margaret River Wine Region. David and Heather aimed to create wines to emulate the great vineyards of Bordeaux.

Woodlands came to fame early on with the release of the 1981 'Andrew' Cabernet Sauvignon. This wine won trophies for 'Best Red Wine' at the Perth

Wine Show, the Mt Barker Wine Show, and the National Wine Show. This wine was the first from Margaret River to achieve a National Red Wine Trophy.

There are iconic vineyards throughout the world where you can literally 'see' greatness. Think about Niederhäuser Hermannshöhle, Reynard, Montrachet, Pétrus, Monfortino, Romanée-Conti, etc. Woodlands is a vineyard when you look at the surrounding areas of Margaret River, it just exudes greatness. So much of the area sits on lower lying and almost concave soils while woodlands ascends into the horizon with the Indian Ocean just a mile to the west.

In 1992 Woodlands production virtually ceased while David and Heather brought their children up in private schools in Perth, and fruit was sold to other high profile producers in the region. In 1999, with the children out of school, Woodlands began to produce wines again, making the most of its fully mature vines.

2017 was a mild summer in the Valley, particularly over December and January. 'La Nina' conditions ensured no extremes of heat, and enabled perfect maturation for aromatic white wines.

Once harvested and in the winery, the fruit is delivered to the destemmer by a vibrating hopper, where the stems are removed by way of a swinging motion. This process is gentle and enhances clarity of fruit. Some of this wine was also pressed as whole bunches, which added finesse. After being pressed and racked, the wine was fermented entirely in French barrels without the addition of yeast. Following fermentation, some batches were transferred out of barrel to retain an element of freshness in the final blend. In late September the wine was racked together, filtered and bottled.

Composition
100% Chardonnay

Soil Type
Clay and Sandy Loam

Yields
2 tons per acre

Production
2,000 cases

Vine Age
Average: 19 years old

Élevage
100% Barrel Fermented - 35% was Aged in French barrique (33% new)

Tasting Notes

“ This beautiful chardonnay delivers the essence of new season tree fruits. The expansive nose reveals ripe white peach and nectarine, some creamy wine lees complexity, Provencal herbs, and a subtle note of tropical passion fruit. The palate is full flavored on entry; with white beaches, grapefruit and hints of pine needle and citrus rind. The palate is long and fine - lingering with bright fruit flavors and a hint of caramel and barrel toast. ”

Reviews

None for this vintage

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