

PASSEL ESTATE

MARGARET RIVER



Passel Estate 2018 Chardonnay

2018 Vintage

Solid winter rains filled our dams and allowed for good levels of soil moisture to nourish the developing vines, which burst in September. A couple of well-timed summer showers in January and February topped up the soil moisture during the ripening period, while the warm, windy conditions allowed the grapevine canopies to dry quickly and prevent the risk of mildew. The gentle summer conditions without any heat spikes allowed the fruit to ripen gradually, resulting in a fantastic 2018 vintage in Margaret River, characterised by fragrant perfumes, amazing levels of fruit freshness and succulent levels of natural acidity.

Vineyard

Our Chardonnay vines are planted north-south, thus benefitting from even sunlight and warmth on either side of the canopy throughout the growing season. Meticulous canopy management with multiple passes to arrange and manipulate shoots and leaves, helps achieve our ultimate goal of dappled light, yielding the perfect balance of intense fruit flavours; fine texture; and structural natural acidity. The fruit is then covered with bird netting through to harvest.

Winemaking

Our Chardonnay fruit was harvested in the early hours of the morning, loaded into the press cold, and gently separated from its skins. The very slightly cloudy juice was cold settled for a day and then racked. Fermentation took place in French Oak barriques, 35% of which were new. Approximately 33% of the barrels were allowed to undergo Malolactic fermentation to aid in softening acidity and to introduce an additional textural component. The wine was then left to mature in barrel on its lees for 10 months, with bâtonnage occurring every 2 weeks. It received a light fining prior to filtration and bottling.

Tasting Notes

Rich aromas of freshly cut peaches, jasmine, brioche, and roasted nuts, laced with finer nuances of white pear, cinnamon and nectarines. The entry is opulent and generous, coating, and textured, yet poised and balanced by finer white fruit tannin and succulent natural acidity. A fine and savory finish leaves the palate quenched and yearning for more. Drink now for freshness or be rewarded with cellaring.

Accolades & Awards

Silver Medal International Wine Challenge 2021

Silver Medal Australia & New Zealand Boutique Wine Show 2021

93 Points Ray Jordan, Wine Pilot 2022