

DEEP WOODS ESTATE, CHARDONNAY, 2015



Wine Introduction

These multi-award-winning wines display individual varietal characteristics and represent unsurpassed excellence from the Margaret River Region. The range receives much praise, with prominent Western Australian journalist Ray Jordan noting, "Quite simply, you don't expect to get this level of sophistication at this price point."

Tasting Notes

Pale straw with green tinges, the wine exhibits lifted nectarine and white blossom characters underpinned with complex notes of flint and gun smoke. The palate is alive with vibrant natural acidity which is expansive and powerful. It is nuanced with tremendous depth of ripe stone-fruit flavor. A hint of oak-driven character further increases structure and length.

Winery Background

The 80-acre property is perched high on a ridge which unfolds into a picturesque secluded valley bounded by stands of Jarrah and Marri trees; hence the name Deep Woods. The estate comprises a modern winery, vineyard, cellar door and homestead and with its large natural spring, dense woodlands and spectacular views is surely one of the region's most scenic wineries. The philosophy of low vineyard yields producing outstanding fruit, which is processed and bottled in small batches, ensures superior quality wines.

Deep Woods' small and dedicated team controls the winemaking process, which utilizes a combination of traditional and modern techniques, from the vine through to the bottle. The estate is one of only a few small wineries in the region with its own bottling line.

The team at Deep Woods is passionately focused on producing quality wines through management of the vineyard, fruit selection and winemaking techniques, and consistently produces award-winning wines primarily from estate-grown fruit.

Wine Information

Country	Australia
Region	Margaret River
Grape	100% Chardonnay
Alcohol	13.0%
Total Acidity	7.1g/L
pH	3.33
Closure	Screwcap
Bottle Size	75cl
Case Size	6 Bottles/ Pack

Vinification Note

The fruit for this wine came from select vineyards across the region, a large component of which was hand-picked. The fruit was whole-bunch pressed directly to two- and three-year-old French oak barrels with each of the parcels kept separate before blending. The wine was allowed to ferment "wild" using indigenous yeasts and subsequently matured on lees for 6–8 months depending on the parcel. Little or no malolactic fermentation occurred. This Chardonnay is fresh, fulfilling, uncompromising and made true to the Deep Woods Estate "house style".