



2019 Small Things Chardonnay

Vintage

Sourced from Karridale in Southern Margaret River, 100% Chardonnay fruit was machine harvested with free run juice added to a mix of old French oak barrels with 1/2 being inoculated and 1/2 undergoing wild fermentation.

Battonage every couple of weeks was used for added complexity and texture 'sur lie' with extended cold settling before racking and canning in December 2019.

No fining agents or filtration, minimal use of sulphur dioxide and no malolactic fermentation.

Sensory

Rich and generous with beautiful minerality complementing freshly cut nectarine, toasted cashew nuts and pastry crust. The palate is medium bodied and balanced by granny smith apple, wet stone and lemon curd.

Analysis

Specific gravity RS < 2g/L

Free Sulphur < 18mg/L

pH 3.4

TA 6.6g/L

Production

1963 x 250mL cans



Region

"...Karridale is the largest and southernmost section, draining south and east into the Blackwood River.

In addition to the gravelly soils that characterise most Yallingup, Wilyabrup and Wallcliffe, it has substantial areas on the Chapman and Upper Chapman brooks of deep yellow loamy sands over sandy loams and clays that are also well suited to viticulture." *

*(Extracts from "History of the Margaret River viticulture region – A personal perspective" by Dr. John Gladstones, printed in the Wine Industry Journal, Vol.20 No.6, Nov 2005)



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