



CHURCHVIEW  
— MARGARET RIVER —



# THE BARTONDALE

## 2017 CHARDONNAY CULTIVATED.

The majority of the fruit for this wine comes from our oldest and most consistent block of Chardonnay. Block 31 has a total area of 1.5ha and is planted entirely to the Gingin clone, which is favoured for producing the most intense flavoursome fruit. The vines run north-south and are cane pruned, meticulously shoot thinned and canopy controlled, with moveable foliage wires. In 2017 we also sourced some of our fruit from the new “spikes” block of Chardonnay where we have experimented with alternative clones.

## CRAFTED.

Once the desired ripeness has occurred, Block 31 is separated into 4 sections, as determined by flavour profile and acid structure. Each section is hand picked over 2-3 days and chilled over night before delivery to the winery. The desired flavour range is zesty lemon, and some nectarine/white peach, with fresh acidity being vital. The fruit is hand loaded into the press, free from any additions. Nothing is added to the fruit or juice at all the juice is then gently squeezed into a mixture of brand new and 1 year old French oak puncheons and barriques for natural fermentation. Each barrel is numbered for the juice section, and the oak is selected to match the juice section. The wine is fermented naturally (i.e. indigenous/wild yeast) at a variety of temperatures ranging from 12 to 30 degrees C. At the completion of fermentation the barrels are topped and due to the high natural acid of the 2017 fruit, 50% of the barrels were allowed to go through natural malolactic fermentation. Baronage is conducted for 3 months, then the wines are allowed to mature. After 12 months in oak, the barrels are individually assessed and rated on a scale of 1-5. Only the top rating barrels make The Bartondale. The remaining barrels are declassified. The wine is then assembled and prepared for bottling using a cross flow filtering process. Only bentonite is added to the wine so it is clear, no fining agents are used.

## CHERISHED.

**COLOUR** Clean, bright and vibrant, straw in colour, deepening with age.

**AROMA** A pure, concentrated and complex Chardonnay. The primary fruits of pink grapefruit, lime pulp and white nectarine which lead the way. Lifted white floral aromas of orange blossom and jasmine adds to the fine citrus profile. The ingenious yeast adds some almond meal and cashew nuts, with nougat and graphite minerality adding complexity, all wrapped in an envelope of subtle toasty oak characters.

**FLAVOUR** The purity of line and length is driven by the freshly squeezed lime. The concentrated coil of fruits sits patiently in the mid palate waiting to reveal the savoury almond meal, spice and toasty characters. A beautiful long finish. The malolactic fermented barrels were rich and rounded and the non malolactic fermented barrels were tight and non giving. The marriage of the two batches provides line, length, power and finesse. A super complex wine, with a great line of natural acid. This wine will mature nicely to be enjoyed at its best in years to come.

**ANALYSIS** | Alc 12.5% | pH 3.34 | TA 7.0 | RS 0.6g/l

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Cherished.*



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