



CHURCHVIEW  
— MARGARET RIVER —



## 2020 CHARDONNAY

### CULTIVATED.

Churchview pride themselves on cultivating, crafting and cherishing the land, the grapes and the wine. Since the beginning, Churchview has practiced and implemented organic farming strategies gaining their Certified Organic qualification in 2020. Churchview avoid the use of toxic chemicals in order to maintaining healthy soils, which in turn allows the vines to produce pure, quality fruit. The 2020 vintage was one of the earliest on record, with many done and dusted before they would've even started. Some intense flavours came out of the white varieties, with some powerful wines across the whites.

### CRAFTED.

The Chardonnay grapes are hand picked and loaded as whole bunches into the press. Gentle pressing follows as the resultant juice is transferred to the tank and allowed to settle. The juice is racked the following day to a combination of 1-2 year old French oak barriques. This is then allowed to ferment naturally in each individual barrel for approximately 10 months, allowing oak integration and secondary characters to develop. Final barrel selection sees the blend perfected and the wine lightly filtered for bottling. A fully pure and organic wine is produced.

### CHERISHED.

**COLOUR** Light straw.

**AROMA** The primary aromas are driven by a fresh and attractive mix of stone fruits, nectarine, white peached and some citric notes. This mingles with subtle undertones of buttery oak.

**FLAVOUR** The wine is characterised by the core quality fruit which blends beautifully with just the right level of oak influence. The palate is full, and characterised by tasty stone fruits. The freshness of this wine on the palate creates a persistent, quality complex mouthfeel that lingers for some time.

**ANALYSIS** | Alc 14% | pH 3.23 | TA 6.23g/L | RS 3.03g/L

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Cherished.*



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