



credaro

MARGARET RIVER

1000 CROWNS

CHARDONNAY



COLOUR

Pale straw

NOSE

A beautiful, pristine aromatic profile from a cool vintage, typified by classic lemon, lime, and grapefruit citrus notes combined with subtle white nectarine. Secondary notes of roasted nuts and freshly baked sourdough, from the gentle use of oak and lees stirring, create a refined yet complex Chardonnay.

PALATE

Vibrancy and refinement carry through from the nose as the prominent features of this 2023 Chardonnay. The palate is driven by a bright mineral acidity and backed up with classic stone fruit and pink grapefruit primary fruits, hallmark traits of the Gingin clone. A touch of creaminess from the lees stirring and a supple texture flowing through the mid-palate add an extra dimension, giving the wine layers and length. A pure and concentrated palate of Margaret River Chardonnay.

WINEMAKING

Our finest Chardonnay fruit for this wine comes from two vineyards: one from our Wilyabrup Vineyard and the other from a stunning north-facing slope located in the area of Treeton. The fruit is all hand-picked and whole bunches pressed in the cool of the early morning in small, three-tonne batches. Fermentation for this wine occurred naturally with wild or indigenous yeasts. No acid or fining agents were added to the wine during production whatsoever. All barrels had SO₂ added immediately post-fermentation, with no MLF allowed to occur. The lees were stirred monthly, and the wine was matured for eight months in oak. All of the barrels used were French, with the barrel selection coming from 225-litre barriques. Approximately 30% of the oak was new, with the remaining two-thirds made up of one- and two-year-old barrels.

VINTAGE NOTES

After a relatively cold and long winter with solid rainfall, the growing season began late due to a later than average bud burst. The cool, wet weather extended into the start of spring; however, fortunately, some great fruit set occurred for most varieties, and yields were set up beautifully. Late spring and summer arrived quickly, bringing drier weather, albeit with mild temperatures, which was perfect for an even ripening period, for all white varieties. Aromatic whites showed great vibrancy, and Chardonnay exhibited lovely acid retention, physiological ripeness, and flavour. No major rain events occurred during the white harvest. One significant challenge throughout the entire harvest was the complete lack of Marri blossom, which meant the birds put great pressure on the vineyards, making netting vital. All in all, 2023 was an excellent vintage in Margaret River!

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Trent Kelly
Paul Callaghan

GRAPE VARIETY

100% Chardonnay

BOTTLED

November 2023

GROWING AREA

100% Margaret River

ALC %/VOL

13.0 % v/v

STANDARD DRINKS

7-7

CELLAR POTENTIAL

10-15 years

OAK

French barriques, 30% new

MATURATION

8 months