Windows Estate Limited Release Chardonnay 2012

Being a small, family-owned and operated winery, great passion goes into creating unique styles for each and every wine under our label. In the winery itself, traditional winemaking methods are applied to handcraft wines of elegance and distinction. White wines undergo partial barrel fermentation, resulting in the retention of the fruit characters whilst adding structure and texture to the wine. And for reds, open fermentation is implemented, including hand plunging, extended maceration, manual basket pressing and maturation in a range of French oak barriques. This makes Windows Estate one of the few traditional wineries remaining that still utilise a manual basket press. While it is a very labour intensive and a much slower process, we feel that the results speak for themselves.

Vineyard: Dijon clones minerally loam with high clay content. All blocks are unirrigated. All blocks are North South orientation. Winemaking: Handpicked, chilled, settled in tank, while 50% was pressed straight to new and one year old barriques (high solids). Transferred to barrel for fermentation (partial wild) with high solids levels. All left on lees with regular battonage. Oak Maturation: 80% new and 20% one year old French oak barriques, on lees for 11 months. Two different cooperages were selected. Cellaring: 2017

Producer: Windows Estate

Viticulturalist and Winemaker: Chris Davies

Country of Origin: Australia

Region: Margaret River, Western Australia

Fruit Source: Estate Grown, Yallingup - Margaret River

Variety: 100% Chardonnay Dijon Clones (277 and 76). Both picked on different dates.

Alcohol: 13.0%

Closure: Screw cap