

TWINWOODS E S T A T E

TWINWOODS Margaret River Chardonnay 2017

Margaret River is divided into 5 different sub regions. The Twinwoods vineyard from which we produce our red wines is in Wilyabrup, however, we source our Chardonnay from a vineyard 30 kilometres to the south in the Margaret River sub region which is much cooler and better suited to growing Chardonnay.

Technical specifications

Vineyards – Twinwoods Estate, Wilyabrup sub-region, Margaret River.

Vintage – 2017 will be remembered as a great year in Margaret River with a near perfect set up after winter followed by very even and warm conditions right up to harvest time.

Winemaking – The Twinwoods Chardonnay was first fermented in used barrels, then after fermentation and spending 5 months in older oak it was blended and transferred to new French oak barriques for 5 months for finishing oak.

Key Analysis – Harvest in 18th March 2017
Alcohol 13.5% alc/vol; Total Acidity 6.8 g/L; pH 3.21

Tasting Notes

Color – The color is youthful, green.

Aromatics – Delicate and elegant with cashew aromatics.

Palate – Complex and balanced palate.

Food Pairing – Well matched to drinking as an aperitif with finger food, or with any fine cuisine be it fish, fowl or meat.

