

## **ARLEWOOD CHARDONNAY 2022**

### **Arlewood**

The nose exhibits intense grapefruit, cucumber, stone fruit and fresh melon with an underlying spice and toasted cashew nut richness from the French oak. It is a dry, crisp and flavour intense wine produced in the modern style. Flavours of melon, white stone fruits and toasted cashew nut abound and are supremely integrated and balanced with the French oak. A very long finish from a wine that displays poise and complexity.

**The Real Review - Huon Hooke - 92/100**

"The bouquet is reserved and straw-like, with dusty oak undertones and attractive lemon and grapefruit citrus fruits. The pungency of the fruit does much of the talking. In the mouth, it's soft and open at the front of the mouth but fades slightly towards the back. Powerful lemon and grapefruit flavours outgun the oak. The finish is firm with a trace of grip, Easy to link this."

### **Review by WA Wine Guide 2020 - Ray Jordan**

"Made as a medium-to-light bodied wine with restraint and elegance. White peach and lemon curd augment the subtle oatmeal notes. The palate is light-bodied, but there is so much power and juicy fruit concentration within. One of the best chardonnays yet from Arlewood." 96/100

### **Technical Details**

**Variety:** 100% Chardonnay

**Fruit Source:** Home Blocks Single Vineyard - Forest Grove

**Region:** Margaret River, Western Australia

**Alcohol:** 13.5%

**Maturation:** 30% new 70% 2/3 year old French oak barriques for 10 months

**Wine Making:** Whole fruit pressed before fermentation and

maturation on gross lees in 30% new, 70% two to three year-old French oak barriques for 11 months with monthly battonage. Three different yeast strains were used to add complexity and texture. No malo-lactic fermentation. Minimally fined and filtered.

#### **Awards**

- Haliday 2019 wine companion 93 Points.