



# credaro

MARGARET RIVER

## FIVE TALES CHARDONNAY



### COLOUR

*Pale yellow with a green hue*

### NOSE

*A fragrant bouquet of white flowers, nectarine, and pear with underlying cashew and citrus notes. Lovely toasty oak florals help lift to white flower bouquet.*

### PALATE

*The palate is medium-full bodied with stone fruit and fresh citrus flavours, and creamy biscuit characters from lees influence. Subtle oak sweetness adds to the richness and length of the palate. The wine has an elegant, refined structure and finishes with fine mineral acidity.*

### WINEMAKING

*Our Chardonnay fruit comes from two vineyards, our Wilyabrup vineyard and Caribunup vineyards. The fruit whole berry pressed in the cool of the early morning to keep vibrancy and fruit flavour. The fermentation for this wine occurred naturally with indigenous yeasts i.e., "wild" fermented. No acid or fining agents were added to the wine during production whatsoever. All barrels had SO<sub>2</sub> added immediately post fermentation with no MLF allowed to occur. The lees were stirred monthly, and the wine was matured for five months in oak. All the barrels used were French with a mixture of barriques (225L) and larger format oak (300-500L). Approximately 15% of the oak was new with the remaining two thirds made up of older oak.*

### VINTAGE NOTES

*The growing season started for vintage 2022 cool and wet. This gave plentiful ground moisture for the vines to thrive, but the cooler weather slowed the growth in some varieties. Come summer did things heat up! This pushed the vines along. The sheer numbers of days of extreme heat were a challenge for the region to manage. Vintage 2022 started a little later than expected but that just compressed the white vintage, it came hard and fast. Balancing grape ripeness and keeping things fresh was the key.*

**ANTHONY  
ALLPORT  
WINE**

### QUICK NOTES

#### VINTAGE

2022

#### WINEMAKERS

Trent Kelly

#### GRAPE VARIETY

Chardonnay

#### BOTTLED

September 2022

#### GROWING AREA

Margaret River

#### ALC %/VOL

12.5% v/v

#### TITRATABLE ACIDITY

7.0 g/L

#### PH

3.38

#### CELLAR POTENTIAL

10 years

#### OAK

15% French oak

#### MATURATION

5 months

**ONE FAMILY  
TWO COUNTRIES  
THREE ITALIANS  
FOUR GENERATIONS  
FIVE VINEYARDS**