



credaro

MARGARET RIVER

KINSHIP

CHARDONNAY

**ANTHONY
ALLPORT
WINE**



COLOUR

Pale yellow with 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, white blossom, and zesty citrus flavours with creamy nougat characters from lees influence. Dense oak sweetness adds to the richness and length on the palate. The fine salty saline acidity gives the wine depth and length adding to the rich white blossom, chewy oak finish. A pure and pristine palate of Margaret River Chardonnay .

WINEMAKING

Our chardonnay fruit comes from three vineyards, one is from our Wilyabrup Vineyard, another is a stunning north facing slope located in Metricup and lastly from our Winery Chardonnay block. The fruit was carefully hand-picked and whole bunch pressed in the cool of the early morning, in small 5 tonne batches. 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 SO₂ added immediately post fermentation with no MLF allowed to occur. The lees were stirred fortnightly/monthly, and the wine was matured for eight months in oak. All the barrels used were French with a mixture of barriques (225L) and larger format oak (500L). Approximately 40% of the oak was new with the remaining made up of one and two-year old barrels.

VINTAGE NOTES

It was a cool and wet start to the season through spring, with rainfall double the long-term average in November. La Niña created a strong cyclone season in Western Australia in February and March, resulting in unusual warm and moist conditions for the south-west. A major rain event a week after Easter all but closed the door on Vintage 2021. Disease pressure from Botrytis was a major risk throughout the season. Astute vineyard management and a more northerly vineyard base allowed us the opportunity to pick all fruit at an optimum time.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Trent Kelly

GRAPE VARIETY

100% Chardonnay

BOTTLED

November 2021

GROWING AREA

Margaret River

ALC %/VOL

12.5 % v/v

TITRATABLE ACIDITY

7.9g/l

PH

3.24

CELLAR POTENTIAL

15+ years

OAK

40% French new oak

MATURATION

8 months