



2017 VINACEOUS SHAKRE CHARDONNAY



REGION: MARGARET RIVER, WA

ALCOHOL: 13%

PH: 3.35

TA: 6.36G/L

VA: 0.39 G/L

RS: 0.74 G/L

FS O2: 40

TS O2: 139

WINEMAKING: SELECTED AND HAND-PICKED MENDOZA CLONE CHARDONNAY FROM WILYABRUP, MARGARET RIVER. A BLEND OF STAINLESS STEEL FERMENTATION AND 20% BARREL FERMENTATION USING NEW FRENCH OAK BARRIQUES. OAK PORTION STORED ON LEES FOR THREE MONTHS - NO MALO. VINIFIED, FINED, FINISHED AND BOTTLED BY VINACEOUS WINES.

The Shakre Chardonnay epitomises the new wave of Australian Chardonnay and demonstrates why Margaret River has become the benchmark wine region in Australia for Chardonnay.

Sourced entirely from un-irrigated old vine Mendoza clone Chardonnay from Wilyabrup, the premier subregion of Margaret River, the Shakre is designed to display the strengths of modern Chardonnay; bright, light and clean fruit aromas and flavours but with added textural complexity that lifts the wine away from the pack of mono flavoured Sauvignon Blancs.

The 2017 Shakre Chardonnay is made from two components: the larger part (80%) was fermented in stainless steel tank at low temperature to preserve the delicacy and brightness of the primary fruit. The balance of the wine was fermented in French oak barriques to provide that essential palate complexity which makes Chardonnay stand out as the greatest of white wines. Bright, clean and more aromatic than usual, the Shakre entices you with its rich fruit and subtle oak nuances before enveloping the palate with spotless Chardonnay fruit and citrus notes. With textural mid palate weight, there's more here than meets the eye, with a crisp clean acid dry finish that lingers on, and on and on.

The 2017 Shakre provides all the brightness and freshness of a casual uncomplicated accompaniment to any meal while also having sufficient complexity of structure and texture to be a 'stand alone' wine of merit.