



WILLOUGHBY
PARK

TRUTH WITHOUT FEAR
VERITE SANS PEUR

KALGAN IRONROCK

CHARDONNAY / GREAT SOUTHERN / 2017

COLOUR

Bright straw.

NOSE

Lifted nose of flinty aromas with nectarine and citrus.

PALATE

The textured palate with flavours of white nectarine and lime and subtle oak. Well balance fruit, richness and acidity.

WINEMAKER COMMENTS

The 2017 Ironrock Chardonnay was machine picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated. When the juice was actively fermenting it was transferred into 50% new and 50% second fill Burgundian oak barrels. Post fermentation the lees were stirred gently once a week until the balance between oak, lees and fruit characters was achieved. Malolactic fermentation was not encouraged so the vibrant natural acidity was preserved. The wine was then blended, fined and bottled.

FOOD PAIRING

Perfect with richer chicken and seafood dishes

VINTAGE NOTES

2017 started well with good flowering giving us hope of a good cropping year after the small 2016 vintage. It ended slowly and as with any vintage changing many times along the way. March arrived, as did the rain, causing everyone concern - thankfully we weren't hit as heavily as some other areas. The weather cooled heading into April but the sun came out and slowly reds ripened. 2017 was a long and interesting vintage, with the fruit staying on vines many weeks later than previous years creating great flavour development.



WINEMAKER: MICHAEL NG

GROWING AREA: ALBANY, GREAT SOUTHERN

BOTTLING DATE: DECEMBER 2017

TITRATABLE ACIDITY: 6.8 / PH: 3.3

ALC/VOL: 13.90%

MATURATION: 10 MONTHS

OAK: FRANCOIS FRERES, SEGUIN MOREAU

CELLARING POTENTIAL: 5-8 YEARS

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