

STRAIT JACKET

Things can get a little crazy at vintage time.



2008 CHARDONNAY

Technical Notes

The fruit for our Strait Jacket Chardonnay is sourced primarily from Margaret River, the Great Southern and Pemberton regions in the South West of Western Australia. These regions give different flavour profiles that contribute well to the final blend. Margaret River tends to give riper fruit characters of fig and stonefruit while the Great Southern contributes more citrus flavours such as lemon and grapefruit with Pemberton sitting between these two both in terms of geography and flavour wise giving melon and herbaceous notes.

The fruit upon arrival at the winery was immediately processed to ensure the highest quality juice. Only free run juice, which is tighter and more finely structured as it has no phenolic character, was used for this wine.

Some batches were fermented in stainless steel tanks to maintain the delicate fruit flavours and others barrel fermented to add a little more complexity and richness. Extensive blending trials were carried out to produce a wine that is very elegant but still powerful.

Tasting Notes

A vibrant green hued wine, the nose exhibits a wonderful aromatic drive bursting with stonefruit, fig and melon aromas and a hint of complexing toasty oak character. The palate like the nose is also complex with many layers of fruit flavours and a creamy midpalate from the barrel fermented components. Again the riper fruit characters balance well with the leaner more elegant citrus flavours. The finish is generous and long with a clean acid thrust.

Cellaring

This wine style is designed to be opened during the next 2 years. Secondary characters will start to develop after this time and will continue to add complexity for at least 3-4 years.