

MAD FISH

WESTERN AUSTRALIA

2017 MadFish Chardonnay

Varieties
Chardonnay

Regions
Great Southern
Pemberton
Geographe

Numbers
Alcohol 13.1% v/v
pH 3.37
Acidity 6.2/lt
Residual sugar 3.1g/lt



About Chardonnay

A truly international grape variety, Chardonnay grows well throughout the wine producing world, exhibiting the particular nuances of these varied climates and soils.

But to talk about a wine made from Chardonnay is often a reflection on winemaking styles – it is a grape whose flavours marry particularly well with those of oak barrels, but can also produce a fresher, lighter and perhaps more modern wine in an unoaked style.

The latter is exemplified in this Madfish Chardonnay – a delicious expression of South-western fruit, offering broad appeal and versatility.

Tasting notes

A pale straw colour in the glass, the delicate aromas show peach and poached stone fruits. On the palate, flavours of baked apple and pear dominate, with a clean grapefruit zestiness. Eminently enjoyable to drink, the wine has a pleasing weight and gentle acidity.

The 2017 season

The start of the growing season gave beneficial moisture to the soil, as a wet winter and spring closed 2016.

In WA the summer of 2017 was atypical, remaining mild throughout. The result of such cool conditions was a late start to the grape harvest, but this did allow a steady development of fruit flavours in the grapes. For Chardonnay, it ensured vibrant acidity and bright rich fruit notes.

When to drink and with what

Drink this wine in its youth.

Summer foods offer a perfect accompaniment – light seafood dishes, salad niçoise, fresh mozzarella with peaches.

MadFish Wines

Margaret River and Great Southern, Western Australia

www.madfishwines.com.au