

MANTRA
MARGARET RIVER

2016 Chardonnay

A blend of 75% Wilyabrup and 25% Karridale Chardonnay. The Wilyabrup portion was de-stemmed while the handpicked Karridale portion was whole-bunch pressed in basket. Both components were sent straight to barrel to begin wild ferment in new (25%) and aged French oak. Partial malo-lactic fermentation was allowed to occur naturally in two barrels and regular lees-stirring was undertaken over eight months prior to bottling. Unfined/unfiltered.

Generosity and richness are the hallmarks of the Wilyabrup fruit, while the Karridale portion provides aromatics, minerality and vibrancy. Nutty fig, melon and white peach lead the fresh fruit highlights on the nose, while some lifted florals, musk and vanillan oak add to the aromatics. Textural, rich yet restrained, flavours of almond-meal, biscuit and white chocolate, cashew nut, lemongrass, ginger, dried herb, and a line of sweet lemon drive the palate to a long and complex finish.



Ideally lightly chilled – with antipasti, char-grilled veges or tomato-based pasta, pizza and risotto.

Technical Information

Harvest:	February 24th, 2016
Bottled:	January, 2016
Alcohol:	14.1%
TA:	6.18g/l
pH:	3.51
Production:	201 dozen
Fermentation/ Maturation:	Wild ferment in French oak Maturation - 8 months
Vineyards:	75% Wilyabrup - Bears Head Vineyard 25% Karridale - Three Hills Estate
Soil:	Wilyabrup - Free-draining lateritic soil, gravel over Karri loam Karridale - Free-draining lateritic soil, sandy gravel over karri loam
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

Gary Walsh, The Wine Front **91 Points**

Golden colour. Certainly a fume of volatility here, subdued melon and pear fruit, a whiff of ginger, cedar and porridge. Medium bodied, silky and viscous, with a biscuit flavour in the mix, a little flint and chalkiness, savoury and firm to close, with an oyster shell and ginger after-taste. Certainly packs in a fair bit of complexity for a young wine. A little wild, and quite interesting too.

