

castle rock estate

2019

Porongurup Diletti Chardonnay



A cool climate and complex Chardonnay, which has been barrel fermented in French oak, 20% of which was new. Complexity was enhanced by natural ferment, some juice solids during fermentation and leaving the wine on yeast lees in barrel for 10 months

ASSESSMENT

Colour: Straw coloured.

Bouquet: An extremely complex and layered chardonnay, exhibiting cool climate fruit characters of citrus, and nectarine. The French oak is harmoniously integrated into the mealy and struck match complex characters.

Palate: This wine is fresh and vibrant with great complexity and richness. The citrus and nectarine fruits flow into textured and layered mid palate, of crème brulee and mealy notes. The French oak is subtle in the background; the palate is held beautifully together and structured by seamless natural acidity. The complex flavours linger thanks to a long, fine, citrus finish.

FOOD ACCOMPANIMENT

Enjoy with a wide range of pasta and white meat dishes.

CELLARING POTENTIAL

Will continue to improve and develop complexity with age; cellar for 5 to 8 years.

TECHNICAL

Harvest Date: 11 March 2019

Bottling Date: 12 February 2020

Alc: 12 %

pH: 3.35

T.A.: 6.6 g/L



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