

castle rock estate

2022

Porongurup Chardonnay



A lively cool climate chardonnay. This wine sees a shorter maturation time on lees in French oak (a third new). The resulting wine is intriguing, textural and full of fresh fruit flavour.

ASSESSMENT

Colour: Pale straw coloured.

Bouquet: Prominent aromas of flint, oyster shell and sea spray fill the glass immediately. An undercurrent of stone fruit: apricot, nectarine and peach, combine harmoniously to enhance the complex yet balanced bouquet.

Palate: A generous front palate full of nectarine and peach seamlessly folds itself into the textural mid-palate, all of this woven together with cool climate acidity. Subtle oak toast and mealiness adds a savoury foil of complexity. A bright and refreshing finish completes this fun and delicious wine.

FOOD ACCOMPANIMENT

This wine will match a wide range of dishes and meals. It is particularly suited to lunches and afternoons in the summer.

CELLARING POTENTIAL

Although designed to be enjoyed young while it is fresh and vibrant, this wine will develop complexity while retaining freshness 5+ years.

TECHNICAL

Harvest Date: 14 March 2022

Bottling Date: 15 August 2022

Alc: 12.0%

pH: 3.25

T.A.: 6.2 g/L



2660 Porongurup Road
Porongurup WA 6324
PO Box 891
Albany WA 6331

Telephone +61 8 9853 1035
castlerockestate.com.au
diletti@castlerockestate.com.au