

castle rock estate

2023

Chardonnay Porongurup



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

All estate fruit. Machine harvested. Free run and medium pressings. Light settling, racked to barrel with some solids, 17% new, minimal stirring. Left in barrel for 5 months.

Pale straw in colour. An alluring bouquet of flint, stone fruit and oak toast. Stone fruits fill the front palate with balanced oak toast and meanness adding a savoury foil of complexity. Hints of flint and funk with a fresh acid pucker completes this fun and delicious wine.

FOOD ACCOMPANIMENT

This wine will match a wide range of dishes and meals. Think BBQ lunches in the summer-time.

CELLARING POTENTIAL

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

TECHNICAL

Harvest Date: 18 March 2023
Bottling Date: 17 August 2023
Alc: 12.0%
pH: 3.32
T.A.: 7.6 g/L
R.S.: 0.1 g/L



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