

castle rock estate

2024

Chardonnay Porongurup



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

All estate fruit. Machine harvested. Free run and medium pressings. Light settling, raked to a mix of French oak Puncheon and Barrique barrels with some solids, 18% new, minimal stirring. Left in barrel for 5 months.

Pale straw in colour. Nose leads with white floral and flint, backed by subtle oak toast and stone fruit. Balanced, bright and elegant. The delicate fruit profile is complimented by lees derived mealy texture. There's a great acid line, working with the oak tannin to create a more-ish lingering finish.

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: 17 Feb 2024

Bottling Date: 20 August 2024

Alc: 12.5%

pH: 3.38

T.A.: 6.7 g/L



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