

# KNEE DEEP

in Margaret River

## CHARDONNAY

### PREMIUM RANGE



#### VINTAGE 2016

Peaches, nectarines and braised nuts introduce layers of citrus blossom, vanilla pod and cinnamon. The entry is dense and coating with a clean acid line adding structure and lift to a concentrated stone fruit palate. The finish is primary and unyielding, laced with lime zest, strudel and custard apple.

#### COMMENTS

Knee Deep Premium Range of wines represent a regional showcase of consistent, quality, single vineyard varietal wines from the sub region of Wilyabrup in the Margaret River Wine Region.

#### WINEMAKERS COMMENTS:

Machine harvested in the cool of the night. Cold Crushed to Press, where the juice is immediately separated from the skins. Crushed fruit yields juices (and thus wines) with greater fruit intensity and volume. Cold settled for 2-3 days, after which the clear juice and light solids are removed from the heavy solids. Fermented in French Oak Barrels. Ferment occurs at 12 degC (cold ferment) in order to preserve freshness. Secondary malolactic 30%, occurs in barrel. Aged in barrel on lees for 10 months before bottling. Battonage occurs every 2 weeks. French (Allier and Voges forests), 33 - 40% new.

#### SPECS:

Country of Origin:	Australia	Baume at Harvest:	12.1 Be
Region:	Wilyabrup, Margaret River	Bottling Date:	21/12/2016
Sub Region:	Wilyabrup	Alcohol:	13%
Vineyard:	Knee Deep Vineyard	TA:	6.78 g/L
Variety:	Chardonnay 100%	pH:	3.28
Winemaker:	Bruce Dukes & Remi Guise	Packaging:	750 mL, packed 12/carton, 52 ctns/pallet
Allergens:	Contains Sulphites (220), Fish Products (Isinglass)	Bottle:	G-3-AG021-RO1 AGPremBurg
Standard Drink:	7.7 SD	Closure:	Stelvin +
Release Date:	01/02/2017		
Harvest Date:	12/02/2016		

#### FOOD:

This Chardonnay is easy to enjoy any time but especially beautiful with roasted white meats, seafood and creamy pasta dishes.

