



2018 Domaine Naturaliste Discovery Chardonnay

A verve expression of our cool climate Chardonnay from the pristine south of Margaret River. Chardonnay is harvested at moderate ripeness to retain freshness and natural balance. The embodiment of spring, perfume, texture, delicacy and personality.

ALCOHOL: 13.0 % by Vol | 7.7 Standard Drinks

FOOD MATCHING: Caesar salad | veal | fish | fresh air

GROWING SEASON: A long and gentle vintage weather pattern, slightly cooler than the long-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.

WINEMAKING: Pristine Chardonnay fruit and respectful winemaking. Fermentation and maturation in mainly seasoned French oak, which adds complexity and generosity of texture without compromising the purity of aromatics or flavor.

MATURATION: Seven months in French oak sur lie.

CELLARING POTENTIAL: Very attractive in youth, however, will mature gracefully

HARVESTED: 14th February 2018