



2019 Domaine Naturaliste Floris Chardonnay

Floris is a modern and engaging expression of our local clone into wine. This style is a co-evolution of Modern Australian food and wine culture, which has great emphasis on balance, freshness and hedonistic pleasure. The sustainably farmed vineyard is in the cool southern end of Margaret River. Floris exhibits delicate textures and floral notes reminiscent of white jasmine flowers.

ALCOHOL: 13.0% by Vol | 7.7 Standard Drinks

FOOD MATCHING: Chicken with sage butter | veal | olives

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.

VARIETY: Gin Gin clone Chardonnay

WINEMAKING: Restricted malo-lactic fermentation, battonage fortnightly to add complexity and texture through “sur lie” whilst retaining purity of character and freshness.

MATURATION: Fermented and matured in 1/3 new 228L French oak barriques for 10 months. The wood is primarily from the Vosges and Allier forests.

CELLARING POTENTIAL: Attractive in youth with up to 5 years maturation

HARVESTED: 6th March 2019