



Domaine Naturaliste Floris Chardonnay 2020

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: 12.5%

FOOD MATCHING: Chicken with sage butter | veal | olives

GROWING SEASON: A perfect white growing season, characterized by generally warm and dry conditions from start to finish. Low disease pressure meant fruit could be picked purely based on the perfect balance of natural acidity and pure fruit expression. One of the great years for white wines. A perfect white growing season, characterized by generally warm and dry conditions from start to finish. Low disease pressure meant fruit could be picked purely based on the perfect balance of natural acidity and pure fruit expression. One of the great years for white wines.

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: 19th February 2020