

risky business

Margaret River - Western Australia

'WHITE KNUCKLE' CHARDONNAY 2014 - Margaret River

It's a risky business this wine game. It requires knowledge, experience, passion and a big leap of faith to take the grape to bottle and win a few hearts along the way. Grapegrower for two decades, Rob Quenby has seen it all, grown it all and now it's his turn to show what great vineyards and some risky business can do.

This wine is a blend of two vineyards, both with a low intervention approach to viticulture; Hay Shed Hill and Bantry Bay which is about 5 km from Hay Shed Hill in the Margaret River region.

Winemaking: This wine is a blend of 85% barrel fermented wine and a small portion of unwooded wine to add freshness and brightness. Only free-run juice was used, then lightly settled, meaning the coarser solids were settled out and then the juice put to barrel. Fermentation occurred in barrel to dryness, wine sulphured at completion of primary fermentation as malolactic fermentation was not desired. No lees stirring, but wine remained on lees for 11 months in barrel, all in French oak barriques. A modern Australian Chardonnay with more lifted fruit character.

Colour: Pale, bright green hues.

Aroma: Mineral and grapefruit aromatics without being overtly fruity.

Palate: The citrus and mineral flavours continue through the palate rather than lifted stone fruits common in Australian Chardonnay. Elegant texture with some lees influence. The low winemaking intervention is evident and has resulted in a bright modern Australian Chardonnay.

Vignerons: Rob Quenby

Technical Information:
Alcohol: 13.0%

Lunch in Guangzhou, the only way to write a tasting note...



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