



**2022**  
**CHARDONNAY**

**VARIETIES**

Chardonnay

**REGIONS**

South West Australia

**NUMBERS**

Alcohol 13% v/v

pH 3.28

Acidity 5.58 g.lt

Residual Sugar 1.3 g.lt

## 2022 MADFISH CHARDONNAY

### TASTING NOTES

A fresh and vibrant array of tropical, citrus and stone fruit rise from the glass forming an attractive bouquet filled with aromas of white nectarine, papaya, cumquat, and white blossoms. The palate is lithe and lively, revealing rich layers of Bartlett pear, Golden Delicious apple, and quince balanced by pink grapefruit acidity and undercurrents of nutmeal. An unoaked style, this wine shines due to its appealing assortment of summertime fruit, zesty acidity and dry finish.

### WHEN TO DRINK AND WITH WHAT

Enjoy this wine in its vibrant youth, alongside rustic fare such as roast chicken and winter vegetables, or creamy vegetable soup. MadFish Chardonnay also pairs beautifully with the mild milkiness and clean finish of the mozzarella cheese in a pizza margherita.

### ABOUT CHARDONNAY

A truly international grape variety, Chardonnay grows well throughout the wine producing world, exhibiting the particular nuances of these varied climates and soils.

To talk about a wine made from Chardonnay is often a reflection on winemaking styles – it is a grape whose flavours marry particularly well with those of oak barrels, but can also produce a fresher, lighter and perhaps more modern wine in an unoaked style.

The latter is exemplified in this MadFish Chardonnay – a delicious expression of premium grapes from the South-West of Western Australia, offering broad appeal and versatility.

### ABOUT THE 2022 VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

*MAD FISH*  
WESTERN AUSTRALIA