



**2023
CHARDONNAY**

VARIETIES

Chardonnay

REGIONS

Western Australia

NUMBERS

Alcohol 13.0% v/v

pH 3.24

Acidity 5.92 g.lt

Residual Sugar 1.1 g.lt

2023 MADFISH CHARDONNAY

TASTING NOTES

Lifted aromas of white nectarine, Meyer lemon, and peach blossom create an inviting bouquet. The palate is fresh and lively, offering layers of ripe pear, yellow apple, and a touch of quince, while subtle hints of cashew and oatmeal add depth. Appealing, zesty citrus notes and a crisp, clean finish make this Chardonnay the perfect match for warm-weather sipping.

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 2023 VINTAGE

Cooler-than-usual temperatures paired with optimal, dry weather set the scene for an extended, yet exceptional vintage in both Margaret River and Great Southern. A moderate season, it was perfect for gentle, even ripening across all grape varieties.

Heavy winter rains recharged soil moisture levels and refilled vineyard dams paving the way for a promising start to the growing season. Cool temperatures lingered making for a mild spring with a lovely, yet late budburst. The weather warmed and rain ceased providing the ideal conditions for flowering, canopy growth and fruit set in Margaret River. Great Southern was cooler and wetter which led to poor fruit set and small bunches reducing yield. However, these lower yields would later lead to fuller fruit ripeness at harvest.

Dry, sunny, and warm weather free from any extreme heat continued throughout summer creating an idyllic atmosphere for steady, prolonged ripening with harvest commencing on the 16 February and not finishing until 22 April. Minimal rain fell during this period allowing the fruit to stay out on the vine until full ripeness and flavour development were achieved while cooling winds ensured good acid retention and freshness.

Some late summer/early autumn rain events delayed the red harvest slightly, however, the rainfall did not lead to any disease pressure, instead, it refreshed canopies and invigorated the vines. Altogether another high-quality, graceful year much like 2022.

MAD FISH
WESTERN AUSTRALIA