



THOMPSON ESTATE

2014 CHARDONNAY

Thompson Estate Vineyard is a Margaret River vineyard of considerable natural beauty which produces wines of internationally recognised quality and elegance. Since its founding in 1997, it has become recognised as one of the leaders in the region. It is set in a gently sloping location in Wilyabrup surrounded by native trees, and has a strong emphasis on sustainable viticulture and environmentally sensitive land management. The focus on quality and consistency in the vineyard and state of the art winery produces highly regarded wines exported to ten countries. As a family owned company, it regards some support for the arts as one of its responsibilities.

Tasting Notes

Elegant pale/medium straw with brilliant clarity and a subtle green edge.

A complex, exotic array of lifted lemon/lime citrus, cinnamon, and clove spice with hints of nutmeg and orange blossom. A slight funky struck match, wild ferment character gives an element of complexity.

Rich vibrant palate with a soft creamy texture and exquisite white stone fruit flavours fill the mouth. Well integrated, supple oak and persistent, tight yet seamless acid lines linger on resulting in a crisp, clean, captivating finish.

Winemaking Notes

The fruit was machine harvested in the cool of the night to retain fruit freshness. With a gentle press, cold settled to brightness, the juice was warmed then inoculated with a pure yeast culture. After transferring to a combination of new and older French oak barrels, fermentation occurs under temperature controlled conditions and then tasted every 2 weeks to ensure quality is maintained. The wine is taken out of barrel in mid December, fined, stabilized before being bottled in January 2015.

Technical

Geographical Indication:
Variety:
Analysis:
Winemakers:
Harvest Date:
Oak Maturation:
Bottling Date:

Vintage 2014 Notes

The 2013/14 season started with a very wet but mild Winter which led to a slightly earlier than usual budburst. Spring conditions were favourable and the Summer ripening period was generally quite mild with very few heatwave events. Although mild, the ripening period was perfect for rapid fruit ripening which rather compressed vintage 2014.

Wilyabrup, Margaret River
Chardonnay 100%
Alcohol 13.5%, Residual Sugar 0.6 g/, pH 3.33 & TA 8.3 g/l
Bob Cartwright and Paul Dixon
10 February 2014
New and older French Oak
15 January 2015



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