



PRODUCER PROFILE

Estate owned by: Jeff and Amy Burch
Winemaker: Janice McDonald
Total acreage under vine: 492
Estate founded: 1986
Winery production: 36,000 Bottles
Region: Western Australia
Country: Australia

MadFish Chardonnay 2021

WINE DESCRIPTION

The MadFish Unwooded Chardonnay is a blend of several regions across South Western Australia. Each region delivers fruit with different flavour profiles that contribute beautifully to the final blend. Each parcel is fermented separately to allow the winemakers the challenge each year of blending each batch to find the right balance of fruit weight and consistent style.

TASTING NOTES

This chardonnay displays a pale straw colour with a green hue tint. Melon and peach aromas mingle with tropical fruits, and underlying zesty citrus notes. The palate is generous and lively, boasting a powerful fruit punch and balanced fine acidity. A well rounded, bright, vivacious wine with juicy fruit freshness, a fine texture, and generous length.

FOOD PAIRING

Char-grilled crayfish drizzled with lime infused virgin olive oil.

VINEYARD & PRODUCTION INFO

Soil composition:	Gravel and Clay-Loam
Training method:	VSP
Elevation:	300 - 430 feet
Vines/acre:	889
Yield/acre:	2.4 - 3.2 tons
Exposure:	Various
Harvest time:	February - March
First vintage of this wine:	2004
Bottles produced of this wine:	36,000
Certified Organizations:	Winemakers Federation of Australia's Entwine initiative

WINEMAKING & AGING

Varietal composition:	99% Chardonnay, 1% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	50 - 68 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months
Total SO2:	112 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.39
Residual sugar:	2.4 g/L
Acidity:	5.6 g/L