



PRODUCER PROFILE

Estate owned by: Jeff and Amy Burch
Winemaker: Janice McDonald
Total acreage under vine: 492
Estate founded: 1986
Winery production: 21,450 Bottles
Region: Western Australia
Country: Australia

MadFish Chardonnay 2015

WINE DESCRIPTION

Picturesque Madfish Bay is located in the remote southern corner of Western Australia. The bay's tranquility is broken when two tides meet. According to local folklore, the fish, confused by this natural phenomenon, can be observed leaping in the air as if in a state of complete madness. The MadFish wine range and label, first released in 1992, was named as an homage to this unique geographical occurrence. The superb climate of South West Australia has always been conducive to the cultivation of healthy wine grapes with attractive and vibrant fruit flavors.

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

TASTING NOTES

This chardonnay displays a pale straw color 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

Australian Chardonnay is bright and full of fruit, but with a well-balanced acidity, making it a great pairing for richer fish, like swordfish, pasta salads, and stewed vegetables.

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:	21,450
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

ANALYTICAL DATA

Alcohol:	12.8%
pH level:	3.2
Residual sugar:	3.2 g/L
Acidity:	6.5 g/L