



DOMAINE NATURALISTE

BY BRUCE DUKES

Discovery Range 2015 Chardonnay

90 pt Robert Parker | Wine Advocate
92pt | Hooke | “..nectarine and peach, with
some bready lees notes” “ Good buy”
London Int. Wine Challenge - Bronze

A verve expression of our cool climate Chardonnay from the pristine south of Margaret River. Chardonnay is harvested at moderate ripeness to retain freshness and natural balance.

The embodiment of spring, being perfume, texture, delicacy and personality.



Food matching

Caesar salad | veal | fish | fresh air

Maturation

Seven months in French oak sur lie.

Winemaking

Pristine Chardonnay fruit and respectful winemaking. Fermentation and maturation in mainly seasoned French oak (only 5 % new), adds complexity and generosity of texture without compromising the purity of aromatics or flavor.

Cellaring Potential

Very attractive in youth, however will mature

Harvested

8th Feb and 9th March

Growing Season

A gentle maritime growing season, allowing lovely fruit compositions for winemaking, however different from the previous few years in that we did not have our usual and boundless Indian Summer in April.

Alcohol

13.0 % by Vol | 7.7 Standard Drinks

To purchase this wine or to find out more information, visit www.domainenaturaliste.com.au