



DOMAINE NATURALISTE

BY BRUCE DUKES

Discovery Range 2016 Chardonnay

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, 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 gracefully

Harvested 29th February 2016

Growing Season A long, cold and wet winter put the vines in good stead the season to come. Moderate temperatures and constant summer breezes, along with manicured canopies led to pristine fruit. This gentle and consistent ripening in idyllic conditions has led to wines of unsurpassable fruit purity and textural drive.

Alcohol 13.0 % by Vol | 7.7 Standard Drinks



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