



## On the Fringe

“On the Fringe is where you get the greatest reward” is about taking risks and exploring new regions and winemaking approaches and perspectives that lead to greater rewards, rather than sticking with the conventional.

On the fringe grape growing, particularly in regions where the climate is not typical. These ‘fringe’ areas may present unique challenges, such as long cool growing season. They may also offer opportunities for producing distinctive and high-quality wines that stand out from more mainstream offerings from well known regions close by.

“On the Fringe” grape growing can be seen as a way for us to push the boundaries of what is considered possible in terms of grape growing, and to produce wines that reflect the unique provenance of their particular region and provide a rare opportunity to establish a style of wine that best suits the region and the grapes where they are farmed.

This range includes Chardonnay and Pinot Noir which produce unique characters and especially, Pinot Noir which has a very specific set of climatic requirements that it needs to produce aromatic and vibrant wines.

## 2023 Chardonnay

### THE VINTAGE:

The Pemberton region experienced similar conditions to Margaret River, with excellent winter rains followed by extended periods of cool and dry weather. This allowed for grapes to ripen steadily and with excellent balance and depth, particularly in the standout Chardonnay. The whites earned a rating of 8.5/10, while the reds received a rating of 7.5/10.

### THE WINEMAKING:

The wine is fermented and aged in large format foudre and concrete eggs, adding depth and complexity to the flavour profile.

### THE WINE:

Boasts a bright and refreshing acidity with a rich and creamy mouthfeel. The nose is filled with aromas of lemon zest, green apple and hints of vanilla which follow through to the palate. On the palate flavours of ripe pear and baked apple are well balanced with subtle oak notes and a touch of minerality. The extended lees contact provides a velvety texture and a lovely nuttiness to the wine. The finish is long and persistent, leaving behind a satisfying and refreshing aftertaste.

Vineyard	Channybearup	Origin	Pemberton	Vegan	N/A
Year Planted	1997	Variety	Chardonnay	Vegetarian	N/A
Location	Pemberton	Picking date	April 2023	Organic	N/A
Vines per Hectare	1450	Sugar at picking	12.6 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.1%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.15		
Rootstock	Own	Total acidity	6.70 g/L		
Aspect	Northern	Residual sugar	1.5 g/L		
Soils	Karri Loam	Bottled	March 2024		
		Cellaring Potential	7 years		