

Pierro Chardonnay 2013

LADY CHARDONNAY - TASTING NOTE

First Lady of the Pierro Household. Elegant, poised and refined with a fruity undertone (like any self-respecting Duchess.) Her reputation precedes her through years of experience and loyalty to her style. At the party she extends a delicate hand to you in greeting, her white peach and nectarine skin lit up by a seamless smile and a playful citrus twinkle in her eye.

She dresses in sumptuous layers of creamy silk, underpinned with a beautiful, steely structure and her flowing skirts trail behind her in a long, harmonious and elegant finish.

Just a sip, and she inclines her head gently over her shoulder as she walks away, leaving you with a lingering impression of purity, balance and underlying power that stays with you long after she has left the room.

THE PRODUCER

Dr. Michael Peterkin, with an education in biochemistry and winemaking, built the Pierro winery in 1979 with an aim to create the most elegant and memorable wines the Margaret River region can offer. He planted the vineyards between 1980 and 1988 on the north-facing, gravelly loam soils on the banks of the Willyabrup Brook, where the classic varietal wines thrived. Using state of the art equipment, he combines the New World with the Old World hand-made techniques for winemaking. Despite being at the forefront in shaping WA's wine-scape, Mike remains the enigma behind the Pierro mask.

2013 VINTAGE REPORT

Following some unusually wild weather prior to Christmas, the 2013 yields were down by approximately 20% however the resulting fruit quality was exceptional. Conditions for the remainder of the ripening season were mild, warm and sunny which allowed for the whites to mature fully without sun or storm damage. An Indian Summer followed, providing optimal conditions for picking, sorting and processing.

VINIFICATION

The Pierro Chardonnay fruit is handpicked and carefully hand-sorted before whole bunch pressing. We use the gentlest of press cycles to extract only the most delicate and aromatic flavours from the grapes. The juice is then barrel fermented and goes through a secondary fermentation to bring smoothness to the palate, before being left to age in new and old oak with regular battonage by hand. The final blended wine is bottled under screw cap to retain freshness.

100% Chardonnay, malolactic fermentation, hand-stirring on lees, barrel fermentation (French oak, 50% new and 50% one year old).



VINTAGE FACTS

Vintage	2013
Varieties	100% Chardonnay
Region	Margaret River, WA
Winemaker	Michael Peterkin
Closure	Stelvin
Classification	Wine of Australia
Alcohol	14% ABV

