The West Cape Howe Cape to Cape range sources fruit from high quality vineyards across Western Australia’s Cape to Cape region.

“These wines established our reputation for quality and consistency - year in year out; wines with clean, expressive fruit and compelling value for money.”
Gavin Berry, Winemaker

VINTAGE: After a stellar vintage in 2011, expectations were high coming into 2012. Above average winter and spring rainfall allowed for strong vine development while a warm, dry summer promoted perfect yield with even ripening and a concentration of flavour.

WINEMAKING: Fruit was predominantly sourced from vineyards in Mount Barker, Western Australia. Fruit character and freshness was preserved by minimal oxygen contact. 100% stainless steel tank fermentation and cool ferment temperatures all enhanced the varietal character of this refreshing Chardonnay.

COLOUR: Brilliant clarity. Pale straw in colour with a green tint.

AROMA: Tropical aroma dominated by fresh melon and lychee.

PALATE: Medium bodied wine with melon and stone fruit flavours. Excellent palate length, with a persistent white peach finish.

CELLARING POTENTIAL: Immediate consumption, will cellar for up to one year.

FRUIT SOURCE: Western Australia

TECHNICAL INFORMATION:
- pH: 3.31
- TA: 6.27 g/L
- Alcohol: 13.0%
- Residual Sugar: 1.5 g/L