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: A warmer than usual start to summer prompted early fruit ripening with vintage beginning two weeks ahead of schedule. While this could have had an adverse effect on the aromatic whites, the wines out of the 2013 vintage instead show beautiful varietal characters and approachable acid structures.

WINEMAKING: Fruit was predominantly sourced from our best vineyards throughout 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. Post-fermentation, this Chardonnay was stored in French oak, giving the resulting wine great texture and structure.

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

AROMA: Citrus and melon aromas with hints of toasted oak.

PALATE: Medium bodied wine with stone fruit flavours, particularly yellow nectarine. Excellent palate length, textural oak, and a persistent citrus finish.

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

FRUIT SOURCE: Western Australia

FRUIT MATURITY: Fruit was picked at 13˚ Be

TECHNICAL INFORMATION:

pH: 3.35
TA: 6.0 g/L
Alcohol: 13.5%
Residual Sugar: 2.0 g/L
FS02: 35mg/L
TS02: 134mg/L