



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.

2022 Chardonnay

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

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
Year Planted	1997
Location	Pemberton
Vines per Hectare	1450
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Karri Loam

Origin	Pemberton
Variety	Chardonnay
Picking date	April 2022
Sugar at picking	12.1 °Baume
Alcohol	12.6%
pH	3.23
Total acidity	6.86 g/L
Residual sugar	2 g/L
Bottled	March 2023
Cellaring Potential	7 years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Low Sulphites