

Allegiance Wines Unity Margaret River Chardonnay 2017

Varieties	Chardonnay
Region	Margaret River, WA
Wine making Notes	The fruit sourced was hand picked Gin Gin clone of the world renowned Margaret River Chardonnay. This premium parcel was delicately handled through whole bunch fermentation with a cultured yeast. It was barrel fermented in 50% new and 50% 2-3 year old French Oak with closely monitored malolactic fermentation producing a rich, full & generous style. Cellar potential of 6+ years.

Colour	Bright pale straw
Nose	Succulent aromas of nectarine, hazelnuts and melon.

Palate	A rich and mouth filling Chardonnay with an elegant texture displaying obvious class and intriguing complexity. The wine is delightfully luscious and balanced with creamy butterscotch, cashews and white peach entwined seamlessly with expressive fresh tropical fruit. The full palate is engaged with this enchanting expression of premium Margaret River Chardonnay leading to a long, more-ish finish.
---------------	--

Dedication	<p>Shoulder to shoulder we stand with pride, love and unity</p> <p>Erik de Haart survived one of Australia's worst tragedies - the 2002 Bali bombings. The heartbreaking loss of his Coogee Dolphins team mates and the horrendous aftermath of the attack will never leave him. Whilst his courageous and selfless efforts on that terrible night saved many lives, Erik personally retreated from the hero tag that everyone else believed he deserved. After many years of suffering in silence, Erik has displayed even more courage to bring attention to one of our society's most insidious dangers - the mental anguish he suffers through the guilt of those he couldn't save. Erik's powerful story will continue to assist other people in our community to seek assistance with their own problems. Whilst we will never know the ever present emotional pain he endures, we stand shoulder to shoulder with Erik in pride, love and unity.</p> <p>If you or anyone you know needs help contact: Lifeline or 13 11 14 or www.beyondblue.org.au</p>
-------------------	--



Awards	<p>Trophy - Margaret River Chardonnay of the Year and Gold Medal - 2018 Melbourne International Wine Competition Gold Medal - 2018 Drinks Business Asian Chardonnay Masters Gold Medal - 2018 China Wine & Spirits Awards Best Value Gold Medal - 2018 Catavinum World Wine & Spirits Comp Gold Medal - 2018 International Wine Awards Gold Medal - 2018 China Wine & Spirits Awards Gold Medal - 2018 Gilbert & Gaillard International Challenge Gold Medal (95 points) - Wine Showcase</p>
---------------	---

Reviews	<p>94 points - Halliday Wine Companion Whole-bunch pressed, fermented in French oak (50% new), matured for 8 months. This is a pretty nifty example of the breed. Varietal character flirts with a 'too fine' criticism, but ultimately doesn't have a case to answer. Oak might have been on the plus side, but it too answers the challenge. You are left with a wine of finesse, length and balance; chardonnay in a secure place with stone fruit and citrus both on the money.</p> <p>94 points - Greg Swift, Wine Matrix The wine presents with a light, straw colour and impressive lucidity. The nose introduces aromas of melon & dried pear, vanilla bean & hazelnut. On the palate an immediate and elegant mouth filling creaminess ensues which is balanced with nut and fruit overtones. This wine has a wonderful balance & a big future. Give it a couple of years.</p> <p>94 points (5 Stars) - Sam Kim, Wine Orbit Charming, elegant and complex, the engaging bouquet shows white stone fruit, vanilla, hazelnut, lemon pith and nougat characters. The palate delivers lovely concentration and weight, brilliantly complemented by fine texture and creamy mouthfeel. The wine offers pristine fruit flavours and stylish oak undertones, backed by bright acidity, finishing long and vibrant. A tightly structured wine promising to evolve gracefully.</p> <p>93 points - Stephen Read, Wine Matrix Star bright and pale straw in colour. Intense but subtle nose with complex stone fruit, vanilla, citrus and toasty oak. Entices you to try this wine. In the mouth it delivers what you would expect. Tight vibrant tropical fruit, citrus, melon, nuttiness, balanced by creamy acid and subtle toasty oak. Well balanced with great length of finish. Will improve with cellaring for 2 to 8 years.</p> <p>93 points - Patrick Eckel, Wine Reviewer A nose of white peach and taut nectarine that meets oyster shell and crushed rock, primary in it's nature now there is plenty there for future development. The wine has great acidity with tightly coiled stone fruits that are given depth by subtle mealy notes before a lithe line of citrus fruits provides vibrancy & drive. Impressive in its youth & will reward time.</p>
----------------	---

Alcohol	12.5%
RRP	\$60.00

www.allegiancewines.com.au

