



Jaraman

AUSTRALIA'S ICONIC WINE REGIONS PROVIDE EXTRAORDINARY DIVERSITY. WITH THE JARAMAN RANGE WE SEARCH FOR PARCELS OF EXTRAORDINARY FRUIT TO CRAFT WINES THAT SHOWCASE THEIR DISTINCTIVE REGIONAL CHARACTERISTICS AND STYLE.

CHARDONNAY 2018

REGION

Clare Valley 66% / Margaret River 34%

VINTAGE CONDITIONS

In the Clare Valley, the growing season was characterised as warm and dry for vintage 2018, the only year in recent times warmer was 2016, which produced some excellent, award-winning wines. One of the great things about this vintage, though, was that we avoided any major heatwaves during vintage which can be very damaging and so to that end, vintage was relatively calm and controlled. Overall, our winemaking team are very excited about the quality of the wines from this vintage. In terms of the white varieties, these wines are highly aromatic with very pure and distinct varietal characters. The 2018 vintage in Margaret River was extraordinarily good. The season commenced with above average rainfall through winter and the start of spring. This set up vine health very well was coupled with ideal conditions for September budburst, November flowering and December fruit set. Ideal ripening conditions prevailed, making for what many consider to be an exceptional vintage.

COLOUR

At release the wine is a very pale straw colour with a youthful green hue.

NOSE

The wine has intense lifted aromas of melon and lime with hints of stone fruits. There are underlying tropical notes of green pineapple and guava and subtle secondary characters of flint, cedar and spice.

PALATE

The palate delivers what the bouquet promises; citrus fruits, fig and melon flavours along with a clean, mineral acidity and a touch of lemon zest. Texturally, it is delicate, with a creamy mid palate & integrated oak. The Clare Valley parcel delivers mid palate fleshiness whilst the Margaret River component contributes restrained green fruit notes that are typical of this region. Overall, the wine has a great palate line & length which lingers long after the wine is consumed.

OAK MATURATION

After fermentation in barrel and battonage, otherwise known as yeast lees stirring, the wine was matured for 8 months in French oak barrels (60% new, 20% 2 year old and 20% 3 year old) the wine was blended and then bottled.





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CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a medium term under ideal conditions.

TECHNICAL DETAILS

Alcohol	13%	Acid	6.53g/litre
		Residual Sugar	1g/litre



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A W A R D S & M E D A L S

CHARDONNAY 2018

2019	Gilbert & Gaillard International Challenge	Gold
2019	Tasters Guild Wine Lovers International Consumer Wine Judging	Gold
2019	Alliances du Monde International Wine & Barrel Competition	Gold
2020	MUNDUS VINI International Wine Awards	Gold
2020	Chardonnay Du Monde	Gold
2019	Sommelier Challenge International Wine & Spirits Competition	Silver
2019	American Wine Society Commercial Wine Competition	Silver
2019	San Francisco International Wine Competition	Silver
2019	The Global Chardonnay Masters	Silver
2020	The Asian Chardonnay Masters	Silver
2021	International Wine Challenge Tranche 2	Bronze