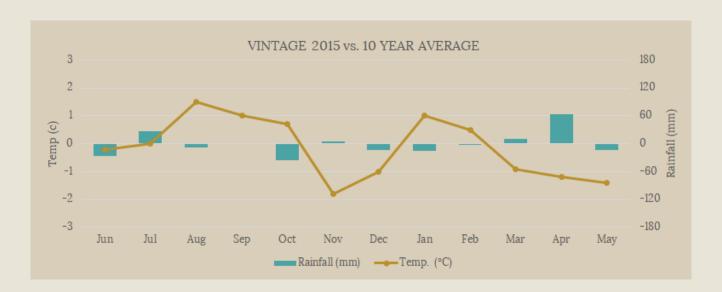


Disease pressure was minimal although bird pressure occurred as a consequence of the delayed blossoming of Marri flowers. Inclement weather at flowering during October and November, including cold night time temperatures and rainfall hampered berry development.

## MARGARET RIVER VINTAGE REPORT 2015







## **Harvest Conditions**

Many wine producers reported the 2015 vintage their earliest white wine vintage ever, with some finishing harvesting as early as the first week in March. Yields were down across the board. From early March, a more autumn weather pattern came into being. The passing of the low weather pattern from Cyclone Olwyn meant the region experienced some rain and cooler night time temperatures, extending the ripening period for reds, enhancing fruit development flavour profiles, with softer tannin levels observed.



## The Wines

Fruit quality is again very good. Sauvignon Blanc and Semillon displayed intense varietal characteristics, crisp natural acidity on the palate accompanied by a citrus to lemon and lime fruit aromas on the nose. Chardonnay also has a great length of acidity and quite soft phenolics. Profile flavours cover the spectrum from early summer peach to nectarine, as well as a fine contour of citrus.

## VINTAGE 2015 AT A GLANCE:

1,108 mm	27.5C max.	13.9C min.	n/a tonnes
ANNUAL RAINFALL	MEAN TEMP	MEAN TEMP	HARVEST
JUNE - MAY	JANUARY	JANUARY	