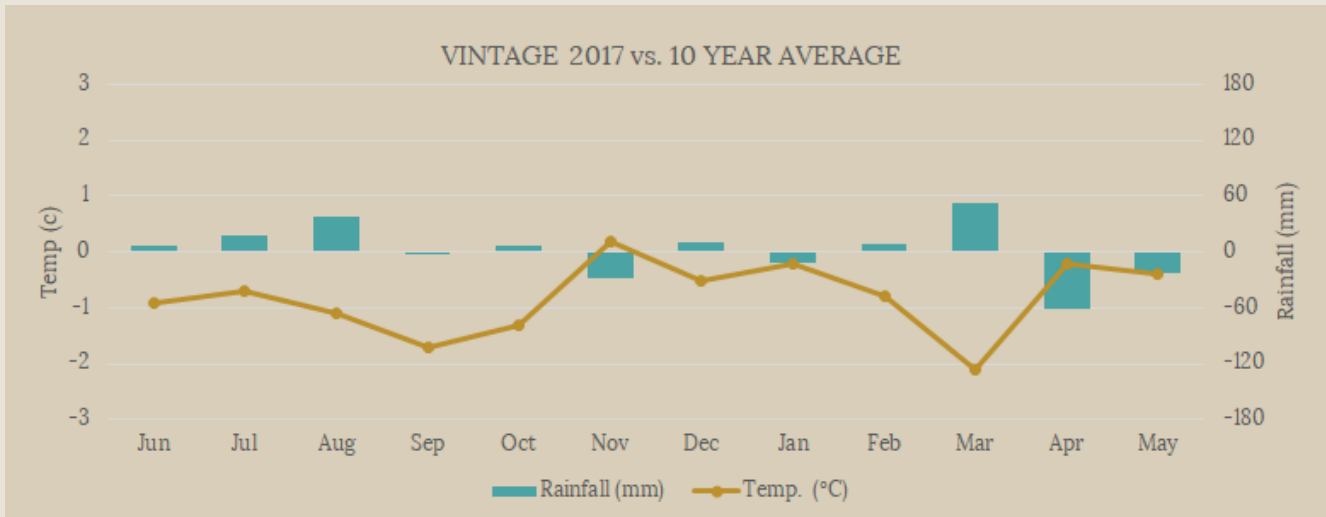


## Growing Season

A late start due to higher than average rainfall and lower temperatures during Spring. After the cold and wet start to spring and early summer, the vines then responded well to warming trends through December and January, providing mid-sized, well balanced canopies. There was limited bird pressure due to good Marri blossom early in the season.

# MARGARET RIVER VINTAGE REPORT 2017



## Harvest Conditions

Vintage started three to four weeks later than 2016, a return to more traditional dates following a string of early harvests. The cooler vintage produced abundant natural acidity in physiologically ripe grapes at moderate sugar levels and very high anthocyanin levels in red wines.

## The Wines

Most producers were very pleased with the fruit quality harvested in 2017 and predicting there will be some truly memorable wines. Chardonnay was harvested with optimal flavour and natural acidity. The mild conditions allowed for the resultant wine to speak of its site and terroir. The long, slow ripening of reds, allowed harvest with ripe skins and seeds, deep vibrant colour and amazing perfume at lower than usual potential alcohol with great aging potential.

### VINTAGE 2017 AT A GLANCE:

1,131 mm	26.3C max.	12.9C min.	42,158 tonnes
ANNUAL RAINFALL JUNE - MAY	MEAN TEMP JANUARY	MEAN TEMP JANUARY	HARVEST