

# Evans & Tate

The Evans & Tate Single Vineyard Chardonnay is an exceptional wine from the renowned Margaret River region, embodying the elegance and complexity characteristic of this prestigious area. This wine showcases the unique terroir of the Ellens Ridge Vineyard, delivering a distinct and refined expression of Chardonnay.



## Single Vineyard Chardonnay 2019

Margaret River, Australia

### Region and Vineyards

Margaret River, located in Western Australia, is acclaimed for its maritime climate and diverse soils, which are ideal for producing premium Chardonnay. The **Evans & Tate Single Vineyard Chardonnay** is sourced from the **Ellens Ridge Vineyard**, situated northwest of the Margaret River township in the proposed Wallcliffe sub-region. This vineyard benefits from its proximity to the Indian Ocean, which moderates temperatures during the summer, allowing for an extended ripening period. The vineyard's **gravelly loam soils** over clay provide excellent drainage and encourage deep root growth, resulting in concentrated flavors and excellent natural acidity.

The microclimate of Ellens Ridge, characterized by cool nights and mild days, contributes significantly to the development of the wine's flavor profile. This combination of climate and soil ensures that the grapes retain their acidity while building rich, complex flavors. The cooler 2019 vintage was particularly favorable for Chardonnay, producing wines with remarkable elegance and finesse.

### Winemaking

The winemaking approach for the Evans & Tate Single Vineyard Chardonnay is meticulous, focusing on preserving the vineyard's unique characteristics. The **hand-picked fruit** is cooled overnight to 8°C before being whole-bunch pressed to extract high-quality free-run juice. This juice is then transferred to **228L French oak barriques** from Tonnellerie Treuil to undergo wild fermentation. To enhance complexity, one barrel undergoes malolactic fermentation. **The wine remains in barrels for 10 months**, with monthly stirring to keep the yeast in suspension, followed by a further **9 months on yeast lees** in stainless steel tanks. This careful process ensures the wine's freshness, complexity, and longevity.

This **hands-off approach** allows the true character of the vineyard to shine through. The decision to ferment the cool, cloudy juice in barrels adds depth and texture to the wine, while the use of wild yeast contributes to its nuanced complexity. The extended aging on lees not only enhances the wine's mouthfeel but also preserves its vibrant acidity, resulting in a Chardonnay that is both elegant and powerful.



Alcohol :13,00 %

Composition: 100% Chardonnay



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# Single Vineyard Chardonnay 2019

## Tasting Notes

- **Color:** Brilliant clarity, pale straw.
- **Aroma:** Captivating layers of flavor and texture with notes of crunchy stone fruit, melon, fresh pear, and citrus. These are complemented by savory notes of fresh toast, flint, dried herbs, and a malty lift from barrel fermentation.
- **Palate:** Elegant and finely structured, with flavors of stone fruit, citrus, and a touch of minerality. The palate is creamy yet vibrant, with refreshing acidity and a long, persistent finish.

## Did you know?

**Evans & Tate**, established in 1974, is one of Margaret River's pioneering wineries. The Single Vineyard series represents the pinnacle of their winemaking, showcasing the unique characteristics of specific vineyard sites. The cooler 2019 vintage was exceptional for Chardonnay, producing elegant wines with distinctive regional characteristics. Evans & Tate's dedication to quality and innovation has made it a benchmark producer in the region.

## Wine Pairing Ideas

- **Lobster with Lemon Butter Sauce:** The richness of the lobster pairs beautifully with the wine's creamy texture, while the lemon butter sauce complements its citrus and mineral notes.
- **Grilled Chicken with Herbs de Provence:** The herbaceous flavors of the chicken enhance the wine's aromatic complexity, and the grilling adds a smoky note that pairs well with the subtle oak influence.
- **Butternut Squash Risotto:** The creamy risotto mirrors the wine's texture, and the sweet, earthy flavors of the butternut squash bring out the stone fruit characteristics of the Chardonnay.
- **Goat Cheese and Fig Salad:** The tangy goat cheese and sweet figs create a harmonious contrast with the wine's vibrant acidity and fruit-forward profile.



### Robert Parker (RP) : 94 Points (2019)

*The Evans & Tate 2019 Single Vineyard Chardonnay is a deceptively epic wine—deceptive in that it is around \$35AUD (cheap, for quality Chardonnay) and yet provides a drinking experience far beyond its price point. This is complex, textural and concentrated, with layers of exotic spice, grilled peach and preserved lemon, all of it laced together with briny acidity. It is awesome.*

