

# 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 sits on a cape framed by the Indian and Southern oceans. This powerful maritime influence tempers summer heat, extends the ripening day and protects vines from frost, helping Chardonnay retain **naturally bright acidity** while achieving full flavor. Ancient, **gravelly, free-draining** soils keep yields modest and concentration high; irrigation is often essential given the dry growing season, but winter rains recharge on-farm dams. The area's hallmark style combines lemon-lime drive, a subtle sea-spray nuance and finely honed structure.

While there are no legal sub-GIs, growers frequently refer to distinct areas such as Wilyabrup, Wallcliffe and Karridale. Chardonnay here is largely planted to the local **Gingin** heritage clone—prized for small, shot-berry bunches and high acidity—yielding wines of volume, freshness and longevity. The 2019 season in the southwest skewed cooler, a profile that favors taut, finely etched Chardonnay.

### Winemaking

Fruit was **hand-picked, whole-bunch pressed** and **wild-fermented in French oak**, with a **partial malolactic conversion (~30%)** to preserve line and energy. Maturation followed for **around 11 months in French oak**, after which the wine was transferred to stainless steel for additional settling/maturation on lees before bottling, emphasizing purity over overt oak imprint. These choices frame Margaret River's citrus-stone fruit spectrum with discreet toast, flint and creamy texture.

This approach aligns with broader regional best practice for premium Chardonnay—hand harvesting, whole-bunch pressing, barrel fermentation on solids and thoughtful lees work—to layer texture while safeguarding acidity and coastal precision.



Alcohol :13,00 %

Composition: 100% Chardonnay



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### Tasting Notes

- **Color:** Pale straw with green glints; excellent clarity.
- **Aroma:** Lemon zest, white nectarine and preserved lemon with cashew, toasted brioche, struck flint and a hint of sea spray.
- **Palate:** Crisp, **saline** line of acidity carries citrus pith and stone-fruit succulence; creamy mid-palate from lees, oak perfectly integrated; long, mineral-accented finish.

### Did you know?

Margaret River Chardonnay owes much of its character to the **Gingin** clone—its naturally low yields (loose, "hen-and-chicken" bunches) intensify flavor while keeping acids bright, a combination that suits the region's maritime climate beautifully.

### Wine Pairing Ideas

- **Butter-poached lobster:** Sweet, delicate meat echoes the wine's stone-fruit richness; acidity cuts through butter, while subtle oak mirrors shellfish sweetness.
- **Roast chicken with lemon and thyme:** Citrus and herbs resonate with the wine's zest and savory lees notes; texture matches the succulent bird.
- **Seared scallops with cauliflower purée:** Silk-textured scallops and purée meet creamy lees; saline, citrus edge keeps the dish lifted.
- **Gruyère tart:** Nutty pastry tones align with cashew/toast nuances; freshness balances the tart's richness.



#### 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 briney acidity. It is awesome.*

