

Madfish Chardonnay

The wild setting of Madfish Bay in the far southern reaches of Western Australia is tranquil and untouched, characteristics mirrored in the pure, fresh, fruit driven Madfish wines. Often seen gracing the tables of cafes and at backyard barbecues from Broome to Rottnest Island on the coast of Western Australia, Madfish wines offer a contemporary, cool climate style with an emphasis on enjoyment and drinkability.

REGION

Great Southern, Pemberton, Margaret River

WINEMAKING

The fruit for this blend was sourced from vineyards in the cooler climate regions of the lower south west of Western Australia. This is an unwooded wine, with fermentation occurring in stainless steel tanks. A low temperature, protective regime was adopted during production, thereby preserving the fresh and finer varietal characters of the cool climate Chardonnay fruit.

COMMENTS

In the glass, the Madfish Chardonnay 2003 displays fresh green tinges and a pale straw colour. The nose is typical of cool climate Chardonnay – melons and peach supported by finer grapefruit and mandarin aromas. Flavours of nectarine and rockmelon balance the initial tropical fruit, leading to an elegant citrus finish. As said by Aussie wine writer, Bill Thompson, the Madfish Chardonnay 2003 is “a wine to enjoy with spring sunshine and a good mate.” Cheers.