

Nocturne,

`Forrest Vineyard` Wilyabrup Chardonnay 2022

Margaret River, Western Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Julian Langworthy
Closure	Stelvin Lux
ABV	13%
Acidity	7.45g/L
Wine pH	3.12
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Julian Langworthy, the man behind Nocturne, is one of Australia's brightest winemaking talents. Born and raised in Margaret River, Julian made his name working for well-established wineries in Western Australia. He has won countless awards and trophies in the process, including two of Australia's most cherished titles, the Jimmy Watson Trophy in 2014 and Halliday's Best Winemaker in 2019. Nocturne is Julian's solo venture. Here, he creates small quantities of Chardonnay and Cabernet Sauvignon from exceptional sites, highlighting the distinct qualities of Margaret River's Treeton, Wilyabrup and Yallingup sub-regions. What began as a side hustle in 2010 has grown to become one of Australia's most exciting producers. The Nocturne range is simple, comprising two sub-regional wines and two single vineyard wines. They are made with minimal intervention, or 'careful neglect' as Julian describes it, with indigenous yeast fermentation and no fining.

VINEYARDS

Grapes are sourced from the Forrest Vineyard, situated in Central Wilyabrup in Margaret River, some 3km from the coast. Low-yielding Chardonnay vines are cane pruned and grown on deep silver-grey sandy soils. Fruit for this wine is sourced from a tiny ridge section from within the middle of the vineyard, which is otherwise largely flat.

VINTAGE

2022 was a warm and very high quality vintage in Margaret River. It produced wines with great poise but also lovely fruit weight and tension. Fruit was picked on 18th February 2022.

VINIFICATION

The grapes were entirely hand picked and whole bunch pressed directly to new, one and two year old oak puncheons, with no settling or fining processes. Spontaneous fermentation commenced on day five after pressing. After a four week ferment, the wine remained on gross lees un-sulphured until the September. In December the wine was emptied from barrel, settled, filtered and bottled.

TASTING NOTES

Pale straw in colour with hints of green. The nose is full of ripe stone fruits and citrus with underlying flint characters. The palate is powerful yet poised, with citrus characters and stone fruit notes underpinned by a vibrant acid structure.

AWARDS

International Wine & Spirit Competition 2023, Gold