

Nocturne,

Treeton Chardonnay 2023

Margaret River, Western Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Julian Langworthy
Closure	Stelvin Lux
ABV	13%
Acidity	7.75g/L
Wine pH	3.08
Bottle Sizes	75cl
Notes	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

The Chardonnay is sourced from two low-yielding, cane-pruned vineyards in Treeton, the only landlocked sub-region of Margaret River. Treeton has warm days, cool nights and deep sandy soils which produce Chardonnay with excellent natural acidity and finesse.

VINTAGE

The 2023 vintage stands as an exceptional year, distinguished by its ideal climatic conditions and superior fruit quality. The season was characterised by warm days complemented by cool nights, creating optimal growing conditions that contributed to moderate yields across most vineyard sites. Notably absent was disease pressure, while slow and even ripening became the defining feature of this classic Margaret River vintage. Chardonnay harvest commenced on February 27th and concluded on March 3rd, reflecting the consistent maturation achieved throughout the growing season.

VINIFICATION

The grapes were entirely hand picked and whole bunch pressed directly to new, one and two year old puncheons with a few barriques included as well. The wine is not settled nor fined. It is allowed to undergo spontaneous fermentation with indigenous yeasts, which started on day three after pressing. After a four week fermentation, the wine remained on gross lees un-sulphured until August 2023. In the November, the wine was emptied from barrel, settled, filtered and bottled.

TASTING NOTES

Pale green straw in colour, the wine is bursting with aromas of white stone fruits and gun flint with a refreshing saline note. The palate is restrained with citrus and white peach characters, underpinned by a zesty, sherbet-like acidity and a fine phenolic structure.