

The serious stuff:

The Chardonnay was sourced 37% from the Carbanup and 63% from the Wallcliffe sub-regions of Margaret River.

The Viognier was grown on the north facing slopes of the Ferguson Valley in the Geographe wine region.

Only the free run juice was retained. The Carbanup juice was tank fermented, with subsequent regular lees stirring, and the juice from Wallcliffe was barrel fermented and matured on lees for 9 months in seasoned French barriques.

A 9% addition of lees worked, textural, barrel matured Viognier was added prior to bottling.

Harvest	February 2016
Composition:	Chardonnay 91%
	Viognier 9%
Maturation:	9 months in tank and French oak
Bottled:	December 2016
Alcohol:	13% vol
pH:	3.34
TA:	6.56 g/L
VA:	0.42 g/L
RS:	2.24 g/L



But, what does it taste like?

“The King”, seduced by the sexy Viognier loses the plot. Too much wine, women and song for one mere mortal.

Bright and textural, with lifted flowers and stonefruit aromatics ahead of a long and satisfying palate.

Abdication. No regrets.



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