



DOMAINE NATURALISTE

BY BRUCE DUKES



Direction Range 2015 FLORIS Chardonnay

95 pts | James Halliday... it is the grapefruit and white peach that drives the extreme length of the palate and aftertaste. “

92 pts | Gary Walsh

Floris is a modern and engaging expression of our local clone into wine. This style is a coevolution of Modern Australian food and wine culture, which has great emphasis on balance, freshness and hedonistic pleasure. The sustainably farmed vineyard is in the cool southern end of Margaret River. Floris exhibits delicate textures and floral notes reminiscent of white jasmine flowers.

Food matching Chicken with a butter or cream based sauce | veal | olives

Variety Gin Gin clone Chardonnay

Maturation Fermented and matured in 1/3 new 228L French oak barriques for 10 months. The wood is primarily from the Voges and Allier forests.

Winemaking Restricted malo-lactic fermentation, battonage fortnightly to add complexity and texture through “sur lie” whilst retaining purity of character and freshness.

Cellaring Potential Attractive in youth with up to 5 years maturation

Harvested Tuesday 24th Feb 2015

Growing Season A bountiful wet winter filling the dams, with a warm spring and summer, allowing lovely balance of natural acidities and physiological ripeness in the fruit.

Alcohol 13.0%by Vol | 7.7 Standard Drinks