

CLOUDBURST

- Margaret River -

CLOUDBURST VINEYARD

AREA

The vineyard comprises less than 2 hectares of a 100-hectare block, adjacent to the Leeuwin-Naturaliste National Park bordering the Indian Ocean in a United Nations classed Biodiversity Hotspot.

THE LAND

Carved out of pristine wild bushland, the Cloudburst farmlands have never seen a chemical.

THE SOILS

Combination of Wilyabrup profile of ironstone gravelly loams and Forest Grove profile of lateritic granite with lenses of beach sand. Limestone caves in close proximity with calcareous deposits.

VINE ORIENTATION

North – South.

DENSITY OF PLANTING

10,000 vines per hectare.

AGE OF VINES

11-19 years.

All varieties are own-rooted – phylloxera not a threat in region.

GRAPE VARIETIES

50% Chardonnay

40% Cabernet

10% Malbec

VITICULTURE

Vines are entirely hand tended without use of machines.

The vineyard has never been irrigated, it's entirely dry grown. Trellising utilizes vertical shoot positioning with a very low cordon. Biodynamic and Organic principles employed from inception. Vineyard is entirely hand weeded, and is neither cultivated nor tilled.

HARVEST

Grapes are hand harvested into tiny crates to preserve freshness.

VINIFICATION

REDS – Specific tiny cuvees are harvested, destemmed, hand sorted, and delivered without pumping to open fermenters. The grapes are not cold soaked. Spontaneous fermentation occurs from wild yeasts present in the vineyard. Ferments are plunged periodically throughout the process and once dry, are pressed immediately to barrel without extended maceration nor extra skin contact. Secondary malolactic fermentation occurs spontaneously in barrel. Minimal sulfur is added and the ferment rests until bottling.

WHITES – Hand-sorted, specific tiny cuvees are whole bunch pressed directly into barrel. Spontaneous primary and secondary fermentations occur in barrel. The barrels undergo marginal amount of batonage. Wines are minimally sulfured once they finish fermentation and rest gently until bottling.

ELEVAGE

Cloudburst matures in French oak, largely new.

Chardonnay classically rests 10-11 months in barrel.

Cabernet and Malbec typically spend 18 -21 months in barrel.



Photo Sarah Hewer

2022 CHARDONNAY

VINTAGE 2022



CLIMATIC CONDITIONS

Spring temperatures were mild, and flowering and budburst were uniform. Unusually heavy rains in November gave way to fully dry conditions that persisted for most of the summer. Early February was marked with high winds and big rains followed by a period of uncharacteristic humidity. March was clear and warm and tempered by cool nights, enabling perfect ripening and flavour development in both Malbec and Cabernet.

VINIFICATION

HARVEST DATES – Feb 17, 18, 26 & Mar 2, 7.

pH – 3.66.

ALCOHOL – 13.5%.

YIELD – 3977 bottles.

2022 CHARDONNAY

A deeply layered, richly complex and viscerally delicious wine.

Saline character like a salty margarita on your lips,

fresh baked brioche, grapefruit skin, yellow peach, river stone.

Structured, sumptuous, textural and impossibly long.



Photo Jenny Calivas