

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

12-20 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.



Will Berliner Vigneron

Photo Sarah Hewer

2023 CHARDONNAY

VINTAGE 2023



CLIMATIC CONDITIONS

Below normal winter temperatures coupled with significantly less rain than customary resulted in later budburst, extended flowering and delayed fruit set.

An extremely dry summer characterized by warm days, cool nights and limited diurnal heat spikes presented ideal conditions for a long period of gradual ripening, resulting in wines with deep flavours and rich complexity.

VINIFICATION

HARVEST DATES – FEB 21, MAR 3, 8, 17, 20.

pH – 3.64

ALCOHOL – 13.0%

YIELD – 4888 bottles

2023 CHARDONNAY

A profoundly delicious, thrillingly sensual wine of stunning vivacity and charm. Toasted caramel popcorn, warm buttered crumpet, deep roasted cashew, zesty orange skin and white peach verve in a crème brûlée crust. This wine walks a tightwire of tension and flavour.



Photo Jenny Calivas