

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

13-21 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.

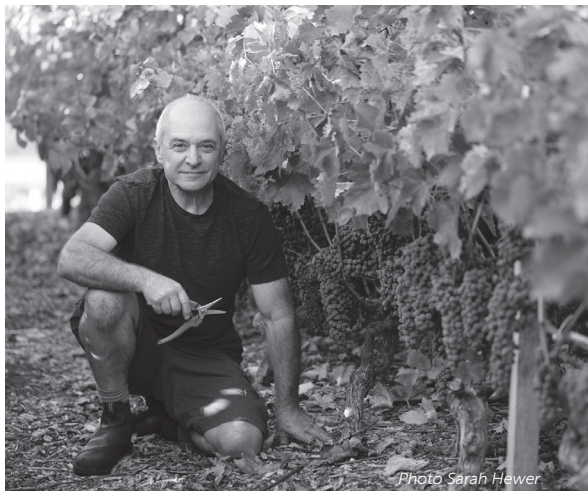
WHITES – Hand-sorted, specific tiny cuvees are whole bunch pressed directly into barrel. Spontaneous primary and secondary fermentations occur in barrel. The barrels undergo marginal amount of batonage. Wines are minimally sulfured once they finish fermentation and rest gently until bottling.

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

2024 CHARDONNAY

VINTAGE 2024



CLIMATIC CONDITIONS

A mild winter with significantly less than normal rainfall led to early bud burst, flowering and good fruit set.

An extremely dry and exceptionally hot summer created drought conditions with no rainfall whatsoever. Hotter than average days and nights created intensely concentrated flavours. Abundant marri tree blossoms kept bird pressures to a minimum.

VINIFICATION

HARVEST DATES – JAN 29, 30 FEB 3

pH – 3.60

ALCOHOL – 14%

YIELD – 4188 bottles

2024 CHARDONNAY

Powerfully coiled with lashes of pickled nashi pear, quince, spiced peach, pink grapefruit, and mirabile yellow plums with notes of acacia white flower, curry leaf, almond meal, and nori. The dictionary definition of chardonnay -- pure, vivid, complex and long.



Photo Jenny Calivas