



CHARDONNAY 2018

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[ANALYSIS]

Alcohol | 12.0% alc/vol

pH | 3.32

Acid | 6.2 g/L

Closure | Stelvin

Oak | 10 Months French Oak

Release Date | April 2018

[VINIFICATION]

Individually selected parcels were picked from the Chardonnay blocks at our Mappinga Road vineyard primarily I10V1 with a proportion of B95 and B76 clones. Gently pressed, the free-run juice was then barrel fermented using wild yeast in 100% French oak. The wine was left to mature for ten months before rigorous barrel selection. Extraction rate at 600 L per mt.

[TASTING NOTES]

The wine has tantalising aromas of jasmine and ripe lemon with a round, velvety structure. The palate showcases crisp, mouth-watering flavours of grapefruit, apricot and white peach, finishing with a lingering, crisp minerality.

Serve chilled on its own or enjoy as an accompaniment to teriyaki salmon, roast pork or a mushroom risotto. Drinking beautifully now but will continue to evolve with careful cellaring.

[AWARDS]

93 POINTS | AUSTRALIAN WINE SHOWCASE

93 POINTS | PATRICK ECKEL

92 POINTS | JAMES SUCKLING

GOLD | CATAVINUM WORLD WINE SPAIN

GOLD | AUSTRALIAN WINE SHOWCASE