



CHARDONNAY

Variety:

100% Chardonnay.

Vintage:

2016.

Appearance:

Pale straw with a green tinge.

Aroma:

Notes of grapefruit and stone fruit.

Palate:

Very fresh with a focused palate of crunchy acidity and white peach.

Food pairing:

Chicken and pistachio terrine, or steamed mussels with a herb and garlic sauce.

Cellaring:

Enjoy now or until 2018.

Winemaking notes:

Chardonnay grapes from our "SKV" vineyard were picked at night to retain flavour, and the fruit gently pressed to minimise phenolics. The juice was fermented in stainless steel and kept on its lees for 3-4 months to add some complexity. The 2016 was picked early in the season with no oak contact making it a lighter, brighter style than traditional Australian Chardonnays.

Specifications:

Size: 750mL Alc/Vol: 12% Residual Sugar: 0g/L Titratable Acidity: 6.2g/L pH: 3.77

"Picked early to maintain bright and youthful flavours, this Chardonnay is wonderfully crisp and refreshing"

Natasha Killeen, Marketing & Communications