

2017 CHARDONNAY



WINE MAKING NOTES

The fruit for this wine is a blend of Mendoza, Clone 15, Clone 95 and Clone 6 Chardonnay, which was grown in the sandy silt soils of the lower terrace at Askerne Vineyard.

The wine was fermented and aged for 9 months in predominantly French oak barrels. (30 % new). There was a mixture of inoculated and wild yeast. Lees stirring was undertaken to naturally preserve and add structure to this wine.

ANALYSIS

pH 3.52

TA 7.57 g/l

Residual Sugar 0 g/l

Alcohol 13.0 %

TASTING NOTES

Fruit characters are in the grapefruit and nectarine spectrum with additional flinty complexity from wild yeast and barrel fermentation. On the palate lovely citrus notes combine with a medium fruit weight to produce a refreshing and delicious wine with great line and length. Enjoy with chicken or seafood dishes.

AWARDS

4 ½ Stars Wine Orbit

4 stars Raymond Chan

4 Stars Winestate