



2016 CHARDONNAY

Our Vineyards

“Our family vineyard is located in the picturesque and historic Padthaway valley, 300 km south of Adelaide. Our rich, fertile terra rosa soils, environmentally friendly viticulture, low yield and exceptional fruit is how we consistently produce outstanding wines. Small parcels of the highest quality fruit are selected from our family vineyard and handcrafted to create wines with amazing depth of flavour, style and balance...” *David Bryson*

Winemaking Notes

Gentle pressing and free run juices create the base of this wine. Traditionally fermented and matured in stainless steel at between 12 and 14 degree celcius to ensure vibrancy of fruit, a small portion receives extended lees contact to add texture and complexity to the palate.

Vintage Overview

2016 was a very good season with predominantly mild, dry days. Yields were generally low and this did result in some excellent parcels of fruit being harvested. Vine-balance was carefully monitored, resulting in fruit that demonstrates the vibrancy and fruit-derived characters that we strive for in our wines.

Tasting Notes

Bright straw colour, with lime green hue. Aromas of melon, peach and citrus fruit. Similar flavours on the palate with a crisp finish. Although it may benefit from 2+ years maturation in bottle, this wine is best consumed when young and fresh.

Production Statistics:

Bottling Date: 20.06.2016
Sizes: 750ml
Region (GI): Limestone Coast
Varietal composition: Chardonnay
Alcohol: 13% Alc/Vol
Total Acidity: 6.5 g/L
pH: 3.25

CSPC: 9327847006561 USA: 7845850 11933
ALLERGENS: Minimal Sulphur Dioxide added.
Naturally clarified with milk; traces may remain.

www.mtmonster.com.au

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