



Chardonnay 2019

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

COLOUR

Pale straw with gold flecks.

AROMA

The idyllic summer wafts out of the glass at you. A hint of freshly mown hay gives way to lush tropical and stone fruit, including nectarines and golden peach. A vanilla kiss of French Oak barrels and the autolytic complexity of baked bread completes the aromatic profile.

AGEING POTENTIAL

Highly versatile with your favourite white meats or poultry, it has the richness to stand up to anything you might throw at it. Enjoy young or keep for up to 10 years in cellar conditions.

PALATE

Full, rich and complex in the mouth, a subtle phenolic grip and mineral complexity bring structure and gravitas to the plush, silky palate. Ripest peach and nutty oak complexity drive the mid-palate to a long, finely creamy finish that wrestles with an electrifying acid line. The length and layering is exemplary, a ripe year with cold nights leading to one of the finest Estate Chardonnays we've ever made.

WINEMAKING

96% of the fruit from our Palliser Vineyard with the balance from our organic vineyard Om Santi. Handpicked and wild fermented with vineyard yeast in french oak barrels. Select barrels underwent lees stirring for added complexity and texture, before the wine was bottled 11 months later.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2019

Alcohol: 13.5%

Bottled: March 2020