



Chardonnay 2018

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

COLOUR

Pours a bright, yellow gold, deep and even to the edges.

AROMA

Delicious almond meal and shortbread aromas leap from the glass, closely pursued by toasted hazelnut, 'Scarlet O'Hara' peach, French vanilla and citrus blossom. Complete, complex and luxurious even in its youth, there is a gentle whiff of sea breeze to activate your saliva glands and complete the picture.

AGEING POTENTIAL

Delicious already on release, the balance, purity and acid spine assure you can cellar this with confidence for 5 to 8 years at least. Try it with a classic roast chicken or crispy milk-braised pork belly with sage.

PALATE

Elegantly creamy and medium-bodied, fleshy peaches and yellow tree fruits are the heart of this wine, the hazelnut notes wound tightly around a spine of bright nectarine acidity. Vanilla shortbread and custard add decadence and volume to the mid-palate, the finish lengthy, creamy and satisfying in relation to its middleweight punching power. This 2018 Palliser Estate Chardonnay is a beautiful example of the house style – rich, creamy and elegant, with a bright stonefruit acidity that retains your attention throughout the evening.

WINEMAKING

A blend of chardonnay clones 15, 95, and 548, from the 'Om Santi' and 'Palliser' vineyards. Vines aged between 6 and 12 years. Fully barrel fermented with moderate solids, using mostly indigenous yeasts to 13% alcohol. The wine was aged 10 months on lees in 20% new French oak, undergoing partial MLF.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2018

Alcohol: 13.0%

Bottled: March 2019