



CHARDONNAY 2021 LIMITED RELEASE

THE GRAPES

Chardonnay grown in our Rutherglen vineyards.

Made in the Burgundian style from our best parcels of chardonnay fruit. Barrel fermentation in French oak cask and puncheons with weekly stirring of the yeast less provides a wine of complexity and significant aging potential.
- Jules Campbell

TASTING NOTES

Colour	Brilliant, pale straw.
Bouquet	Lifted peach and nectarine fruit balanced by sweet toasty oak.
Palate	Soft, full and rich peach palate which first and foremost champions a rich, stone fruit Chardonnay fruit profile. Subtle cask and barrel fermentation provides good oak depth, leading to a lengthy yet balanced finish.
Serving Suggestions	Chardonnay is enjoying a resurgence at present and this wine is sure to please! The perfect pairing for a creamy chicken spaghettini or a garlic butter baked salmon.
Cellaring	This wine is perfectly integrated for enjoyment now or reward yourself with further cellaring and enjoy in 5 to 8 years.
Date tasted	January 2022.



PRODUCTION

Alc.	13.7%
T.A.	5.7g/l
pH	3.39

The fruit was harvested in February and barrel fermented in a mix of new and old French oak puncheons - 500L capacity. The wine then spent a further nine months in barrel with regular lees stirring to enhance the texture and mouth feel.