



# CHARDONNAY 2022

## THE GRAPES

Chardonnay grown in our Rutherglen vineyards.

*My favoured style where the fruit is dominant, displaying the pure flavours we can achieve with chardonnay fruit grown in the Rutherglen wine region.  
- Julie Campbell*

## TASTING NOTES

Colour	Brilliant clarity, pale straw with youthful green tints.
Bouquet	Ripe white peaches and a lightly toasted oak background.
Palate	The aroma carries through to the palate with rich fruit characters of nectarine, grapefruit and white peach. A creamy mid palate accentuates the buttered toast undertones with hints of fresh oak. Fruit driven and focused, the finish is long and clean.
Serving Suggestions	A lovely fruit driven Rutherglen Chardonnay, with typically ripe stonefruit flavour and varietal definition. Enjoy with chicken and peach salad or seafood linguine.
Cellaring	Enjoy now or over the coming three years.
Date tasted	November 2022



## PRODUCTION

Alc.	13.0%
T.A.	6.4g/l
pH	3.34

Initially fermented in temperature controlled stainless steel tanks, portions of this wine completed fermentation and were subsequently aged in French oak puncheons and large format foudres before blending for bottling.