

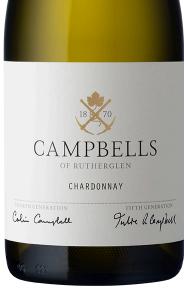
## CHARDONNAY 2024

## 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 tre Rutherglen wine region. - Julie Campbell

- TASTING NOTES
  - Colour Brilliant clarity, pale yellow with youthful green tints.
  - Bouquet Ripe white peaches and nectarine with a lightly toasted oak lift.
    - Palate The aroma carries through to the palate with rich fruit characters of nectarine, grapefruit and white peach upon entry. The zesty mid palate is offset with balanced fresh oak char and almond meal. Fruit driven and focused, the finish is long and clean.
- Serving A lovely fruit driven Rutherglen Suggestions Chardonnay, with typically ripe stonefruit flavour and varietal definition. Enjoy with smoked salmon and goats cheese tart or seafood linguine.
  - Cellaring Enjoy now or over the coming three years.



CAMPBELLS

## PRODUCTION

Alc.	13.3 %
T.A.	6.6 g/L
pН	3.29
RS	0.6 g/L

Initially fermented in temperature controlled stainless steel tanks, portions of this wine completed fermentation and were subsequently aged in French oak puncheons before back blending prior to bottling.

Date tasted November 2024