B WINES

2022 Chardonnay

Colour: Pale Straw

Aroma: Subtle toasty oak, varietal tropical tones with

white peach and citrus

Palate: Ripe summer peaches and nectarines with a

crisp bright acidity and a delicious finish.

Winemaking

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

Vintage

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

Enjoy with

Chicken and mango salad. Crunchy Asian cabbage salad.



Vintage: —	2022
Varietals: —	Chardonnay
Region: —	— South Eastern Australia
Cellaring: -	Enjoy on release

Alc/Vol: ———	13.5%
pH:	3.37
Acidity: ———	6.60 g/l