

2023 Chardonnay

Colour: Light straw

- Aroma: Gentle toasted oak paired with varietal tropical tones, white peach and a hint of citrus
- Palate: Vibrant acidity with peach and nectar, leading to a well balanced finish

Winemaking

The fruit was harvested under the cool night temperatures to preserve its natural freshness and quality. Individual batches underwent a controlled fermentation process in stainless steel, followed by gentle lees stirring to impart depth and roundness to the palate. After this, the wine was blended, stabilised, and filtered before bottling.

Vintage

The Murray Darling region experienced a cooler and wetter than average growing season, resulting in a later start to Vintage 2023 than usual. Harvest began in February and concluded in April, with the cooler summer temperatures contributing to excellent fruit development. Modest crop levels and a slower ripening process resulted in fruit with beautiful natural acidity and concentrated aromas and flavours. Notably, Sauvignon Blanc, Chardonnay, and Pinot Grigio exhibited excellent aromatic expression. Among the reds, Merlot and Cabernet stood out with vibrant fruit flavours and distinctive varietal characteristics.

Enjoy with

Crisp apple and walnut salad with grilled turkey, or a delicate seafood pasta with a light lemon-herb sauce.



Vintage:	2023
Varietals:	Chardonnay
Region:	- South Eastern Australia
Cellaring: ——	Enjoy on release

Alc/Vol:	13.5%
pH:	3.46
Acidity:	6.80 g/l