



TERRANU
W I N E S

2019 Coonawarra Chardonnay

Vintage Conditions

Whilst difficult for other areas in South Australia, 2019 was an excellent year for winemaking in the Coonawarra. The region avoided the worst of the heat for the year and received good winter rains leading into the growing season. The growing season highlighted the importance of good quality and quantity of underground water used to mitigate temperature and seasonal weather conditions. With no significant crop loss due to heat, canopies remained in excellent condition through to the end of harvest; significantly benefiting from the typically cool nights created by the Southern Ocean. A cool and dry April was perfect for ripening, allowing full flavour development and optimal sugar levels resulting in excellent fruit condition.

Fruit Sourcing

Coonawarra
Vineyard - various

Vinification

Machine harvested early morning, transported directly to winery for crushing and pressing. Pressed, cold settled for 24 to 72hrs, racked off lees and inoculated. Fermentation 15 to 25 days, nil Malo.

Oak Maturation

French oak during fermentation only.

Cellaring

Drink now or cellar up to three years.

Technical Details

Alc/Vol: 13.5%
Acidity: 5.6 g/L
Residual Sugar: 0.50 g/L
pH: 3.32
Standard drinks: 8
Allergens: Contains Sulphites

Tasting Notes

Colour

Light straw with green hints.

Nose

Beautiful, fruity aromas of melons and peaches.

Palate

Lifted fruits with a textured elegant finish.

