

# NANNUP ESTATE

## ROLLING HILLS

CHARDONNAY 2022

NANNUP | WESTERN AUSTRALIA

### TASTING NOTES

Brilliant straw with a golden hue. A complex Chardonnay with lashings of green apple, citrus flower, and spice. Succulent nectarine, fresh brioche, and delicate wild ferment characters are carried by a natural acidity to a long finish.

### WINEMAKING

Chardonnay grapes were machine harvested and chilled before pressing. The cold settled juice was then racked to French oak barrels for fermentation. The barrels were lees stirred once a week until a balanced texture is achieved. After nine months in barrels the wine was blended, fined, and filtered before bottling.

### FOOD PAIRING

Grilled veal cutlets with balsamic mushroom sauce

### VINTAGE NOTES

A cool and wet spring through to the start of November with substantial rainfall saw delayed budburst but replenished dams and refilled groundwater reserves. Once the rain ceased, conditions remained ideal with warm and dry days and moderate nights. Although the lead into flowering was later than usual the actual period of flowering was condensed with perfect conditions. Summer was consistently warm and dry with a couple of hot spells, which saw the season make up for a late start. The warm conditions saw Sauvignon Blanc ripening quickly with all whites picked by 8 March. Yields were average but quality was excellent with delicate characters and strong natural acids a feature.

### QUICK NOTES

VINTAGE 2022

WINEMAKERS Ryan Aggiss

GRAPE VARIETY Chardonnay

GROWING AREA Nannup

ALC %/VOL 12.5 % v/v

CELLAR POTENTIAL 3-5 years

OAK French 15% new

MATURATION 9 months

