

# NANNUP ESTATE

## PHILLIP STANLEY

CHARDONNAY 2021

NANNUP | WESTERN AUSTRALIA

### TASTING NOTES

Bright straw with a green tinge in colour. Bright aromas of lime blossom, almond nougat and fresh nectarine. An elegant, yet complex Chardonnay which is tight and layered, fine and coiled.

### WINEMAKING

Chardonnay grapes were machine harvested and chilled before pressing. The cold settled juice was then rack to French Oak barrels for fermentation. The barrels were lees stirred once a week until a balanced texture is achieved. After 10 months in barrels, each barrel was tasted, and the best were selected to create this wine. The wine was then blended, gently fined, and filtered before bottling.

### FOOD PAIRING

Pan roasted Chicken breast with a hazelnut gremolata crust served with baby rocket. The crusted chicken gives this well-structured chardonnay an extra dimension showing respect to its vibrant natural acidity.

### VINTAGE NOTES

The lead up to vintage 2021 saw above average winter rainfall and above average temperatures leading into Spring lead to good conditions for budburst and flowering. Balanced canopies developed with the consistent temperatures throughout the last month of 2020. These ideal weather conditions, along with low bunch numbers and an early season allowed all varieties to reach optimum sugar levels, balanced flavour profiles and perfect tannin ripeness.

### QUICK NOTES

VINTAGE 2021

WINEMAKER Ryan Aggiss

GRAPE VARIETY Chardonnay

BOTTLED November 2021

GROWING AREA Nannup

ALC %/VOL 12.5 % v/v

TITRITABLE ACIDITY 7.35 g/l

PH 3.38

CELLAR POTENTIAL 5-8 years

OAK French 40% new

MATURATION 9 months

