



2022 THE IMPRESSIONIST CHARDONNAY









WINE DESCRIPTION:

Exhibiting lifted aromas of citrus fruits and pear with delicate spice notes. White peach and nectarine flavours with hints of citrus can be found on the palate, which is well rounded and creamy having undergone partial malolactic fermentation in seasoned French oak puncheons. Finishing with a zippy, natural acidity that delivers the backbone to this elegant wine.

WINEMAKING:

Harvested at the cool of night, the fruit was pressed directly off skins and cold-settled for 3 days. The juice was racked with some solids and allowed to start fermenting naturally. Towards the end of the fermentation process, the wine was put into Seasoned French oak puncheons where it underwent partial malolactic fermentation. Lees stirred for 4 months, the wine was then filtered and bottled.

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-  **VARIETY:** 100% Chardonnay
 -  **REGION:** Barossa, Eden Valley
 -  **ALCOHOL:** 12.5%  **VINTAGE:** 2022
 -  **CELLARING:** This wine can be enjoyed now or until 2027
 -  **VEGAN FRIENDLY**