



THE Partners

'FRIENDSHIP IS ESSENTIALLY
A PARTNERSHIP.'

ARISTOTLE



CHARDONNAY

GREAT SOUTHERN
2022

COLOUR

Pale yellow with a green hue

NOSE

Orange blossom, grapefruit, stone fruit, and toasty notes

PALATE

Lemon curd and peach balanced with fine French oak providing drive through to a long, elegant finish.

WINEMAKING

The Chardonnay was picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed, and pressed to tank and allowed to cold settle. Twenty-four hours later the juice was racked, with a fair number of solids, to oak. The wine was wild fermented, the barrels kept in a cool room where temps were maintained under 18°C. Post fermentation the lees were stirred gently once a week until the balance between oak, lees and fruit characters was achieved. Malolactic fermentation was not encouraged so the vibrant natural acidity was preserved. The wine was then blended and bottled.

FOOD PAIRING

Apricot chicken with rosemary and lemon zested yogurt

VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher than average summer temperatures in January and February assisted in ripening but also resulted in bunch variation between each vine. Picking decisions were made by taste and only once ample ripeness had been achieved. As a result, this Chardonnay has great cool climate nuances and excellent fruit purity.

QUICK NOTES

VINTAGE

2022

WINEMAKER

Rory Parks

GRAPE VARIETY

Chardonnay

GROWING AREA

Great Southern

ALC %/VOL

12.5 % v/v

STANDARD DRINKS

7.7

CELLAR POTENTIAL

Drink now or up to 7
years

OAK

French oak

MATURATION

12 months