



ROSE & THORNS

CHARDONNAY

GREAT SOUTHERN



COLOUR

Pale straw with a green hue

NOSE

Lifted tropical fruit, grapefruit, and toasty oak

PALATE

Flavours of stone fruit and citrus combined with integrated oak are supported with bright fresh acidity.

WINEMAKING

Harvested in the cool hours of early morning and directly transported to the winery for sorting and delicate processing. Gentle extraction, pristine juice, high solids, cultured yeast that favours yeast autolysis, and barrel fermentation. Post fermentation the barrels were sulphured and topped with weekly stirring until the desired flavour profile was achieved. Ten months maturation before blending and preparing for bottling.

FOOD PAIRING

Pan-seared scallops with celery root and Meyer lemon salad

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. The fruit for this parcel showed excellent varietal flavour and concentration along with high natural acidity. The resultant wine has intensity and texture with bright natural acidity.

QUICK NOTES

VINTAGE

2022

WINEMAKERS

Rory Parks

GRAPE VARIETY

Chardonnay

GROWING AREA

Great Southern

ALC %/VOL

13.0% v/v

STANDARD DRINKS

7.7

CELLAR POTENTIAL

drink now or cellar for up to 3 years-

OAK

French oak

MATURATION

10 months