



# CHARDONNAY 2021

LIMESTONE COAST, SOUTH AUSTRALIA

**VINTAGE CONDITIONS** It has been noted as one of the best growing seasons in recent years, with a wet winter allowing the vines to produce a healthy canopy, and mild temps and periodic rain providing good growing conditions. Very little heat stress was experienced across the growing regions. A cool and dry summer sustained even ripening, and allowed viticulturists and winemakers to harvest grapes at their optimal fruit expression.

**WINEMAKING** Fruit was harvested in the night to ensure that it was as cool as possible when picked, before being crushed, de-stemmed, and pressed to a settling tank. A number of parcels were fermented on oak, some underwent MLF and others matured on oak all with extended lees contact to build depth and to give a range of options when blending.

**COLOUR** Pale straw

**AROMA** Fleshy white peach and nectarine, with nougat and light spices

**PALATE** Youthful fruit characters of white nectarine and lemon peel are complemented by toasty vanillin oak, and buttery malolactic fermentation characters. The palate is seamless with the fruit weight, intensity, and acid all joining together to make a complete and delightful wine

**WINE ANALYSIS** Alc/Vol: 13.3%, pH:3.44, Acidity: 5.91

**WINEMAKER** Leisha Munro & Stephen Tierney

**THE HIDDEN SEA** is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.