

ESTD 1985



PASK

GIMBLETT GRAVELS

CHARDONNAY

2022



TASTING NOTES

Lovely toasty notes of roasted nuts, overlaid with a lifted floral citrus and elderflower abound. To taste the wine has a nutty biscuity mid palate followed through nut and citrus flavours leading to a structured and textural elegant pallet.

VINTAGE DETAIL

Vintage 2022 was rather a mixed bag with warm weather leading into Christmas and the new year, followed with some strong fresh winds and warm night then early vintage it started raining. Choosing when and how often to pick was the key, getting fruit in clean with higher acids, or leaving it out through the rains and getting it in ripe but with lower acids.

WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL
FERMENTATION:	INOCULATED AND NATURAL
BARREL TYPE:	FRENCH OAK
MATURATION:	16 MONTHS
FILTRATION:	YES
ESTATE BOTTLED:	31/12/2023

WINE ANALYSIS

ALCOHOL:	15.00%
RESIDUAL SUGAR:	2.8 G/L
ACIDITY:	9.1 G/L
PH:	3.65 G/L

WINEMAKERS NOTES

Harvested from our Gimblett Gravels vineyard. Predominantly fermented in Stainless tanks then transferred to French Oak barriques for maturation for 16 months. Blended then bottled late 2023 this is a youthful yet elegant expression of Gimblett Gravels Chardonnay. Bright, clean with biscuity nutty notes and a full textured palate.