



CHARDONNAY SOUTH AUSTRALIA

COLOUR

Pale green straw with some golden hues.

NOSE

Peach, melon, citrus, and spicy French oak.

PALATE

Luscious, full palate with fruit forward residual sugar and a long-balanced finish.

WINEMAKING

Floated and transferred onto staves for fermentation. F degrees over 10 days.

FOOD PAIRING

Chardonnay pairs brilliantly with the succulent fattiness of salmon. The crunchy skin of pan-seared salmon gives a lovely, contrasting texture to this otherwise smooth, satin-textured pairing.

VINTAGE NOTES

Hot and Dry.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Alex Russell

GRAPE VARIETY

100% Chardonnay

BOTTLED

September 2021

GROWING AREA

South Australia

ALC %/VOL

13.0% v/v

TITRITABLE ACIDITY

5.6 g/l

CELLAR POTENTIAL

2 years

OAK

French

MATURATION

N/A