



ESTATE RANGE CHARDONNAY

COLOR:

Light gold

NOSE:

Fresh and fragrant, with hints of bright citrus and stone fruit aromatics.

PALATE:

Beautifully elegant and floral with plenty of bright citrus—lemon, lime, and subtle stone fruits of apricot and peach. A fruit-forward Chardonnay with a touch of French oak creates a slightly creamy palate. Complex, yet simple.

VINTAGE:

A slow start to the summer predicted a later harvest; however, the conditions became optimal and allowed the grapes to ripen beautifully with concentrated fruit flavours. A smooth and successful vintage with some delicious flavour profiles.

WINEMAKING:

A selection of different Chardonnay blocks came together to make this wine. The majority was wild-fermented and allowed to develop in a variety of newer and older French oak barriques.

VINTAGE: 2023

ALC: 12.0%

STANDARD DRINKS:

7.1

CELLARING: < 5 years