



SOLI Chardonnay

COLOR:

Bright straw

NOSE:

An attractive, fragrant bouquet of ripe stone fruits and citrus—mingling perfectly with subtle buttery nuances.

PALATE:

Simply delicious. Abounding with juicy nectarine, apricot, peach, and grapefruit. Orange and mandarin peel, with vanillin spice and complexity. Fresh and fabulous fruit, knit together with creamy French oak—and it's all certified organic!

VINTAGE:

The 2022 vintage had pristine growing conditions, which allowed the grapes to ripen beautifully with nice concentrated fruit flavours on display.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Entirely handpicked fruit, all organically grown and made. Chilled and whole bunch pressed into stainless vessels for cold settling overnight. Racked into new and second-fill French oak for wild fermentation. Left on lees for maturation and regularly stirred to build complexity and structure.

VINTAGE: 2022

ALC: 12.2%

STANDARD DRINKS:

7.1



