

RESERVE CHARDONNAY 2021

APPELLATION ALCOHOL BRIX AT HARVEST

Vinemount Ridge 13.5% 20.3

VARIETAL/CLONE TOTAL ACIDITY RESIDUAL SUGAR

Chardonnay (76/95/96) 6.41 g/L 3.0 g/L

AWARDS RETAIL PRICE CASES PRODUCED

Silver Medal \$50 200

2023 National Wine Awards

WINEMAKING

Hand picked and whole bunch pressed. No sulphur added at time of crushing. Barrel fermented. 100% wild and malolactic fermentation. Aged for 10 months. 100% French Oak, 25% new.

TASTING NOTES

With notes of golden apple, lemon zest and honeycomb, this chardonnay does not disappoint. Light and fresh on the palate with well balanced acidity and a lengthy finish.

FACTS & SPECS

Fruit sourced exclusively from the Westcott Home Farm.

