

# INTRODUCING

# The Sobriquet Series



WINE ANALYSIS  
Alc/Vol: 13.6%  
Acidity: 6.5 g/l  
pH: 3.25  
Residual Sugar 1.0 g/l

New wine. New name. New label.

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## The Sobriquet Series

### Fields of Gold Chardonnay 2018

The Chardonnay block that produces this wine brings to mind fields of gold. It is the first to see the sun's rays every morning, lighting the leaves and fruit with an amber glow. It is rich in depth and flavour; a genuinely opulent wine.



*A wine with great fruit intensity and creamy mouthfeel. The wine displays peach and grapefruit flavours with the restrained acidity and pastry elements that come from malolactic fermentation. The wine is richly flavoured with restrained oak and subtle wild ferment characters. Best described as a modern expression of old school Australian Chardonnay.*