

Chardonnay 2014

Tasting Note

Aromas of ripe peach abound in this pale gold wine, with subtle undertones of buttery oak adding layers of complexity. A balance of fresh fruit, malolactic and oak influences have resulted in a full bodied wine with stonefruit flavours, underscored by buttery, nutty notes and a hint of citrus.

Winemaking

Fruit was selectively harvested at optimum ripeness, gently pressed and fermented between 12-15°C to maximise freshness and aroma. 60% was fermented in Oak barrels and underwent malolactic fermentation while the other 40% was aged sur lie in stainless tanks to retain fruit freshness.

Harvest date: 12 March 2014

Release date: 1 March 2015

Oak aging

A portion of this wine underwent malolactic fermentation and ageing in French oak barrels.

Analysis

pH: 3.3

Alc: 13.5%

TA: 5.9 g/L

RS: <2g/L

Cellaring Recommendations

Delicious for drinking right now, this wine has the potential to cellar for another 5 years over which it will develop an added richness and complexity.

Food Matching

This smooth Chardonnay would be the perfect match for a creamy pasta dish, or lemon baked chicken.

