

Chardonnay 2015

Tasting Note

A rich, full bodied wine. Aromas are of stone fruits with buttery oak adding layers of complexity. A balance of fresh fruit, malolactic and oak influences have resulted in a wonderfully balanced palate, 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 2015

Release date: 1 March 2016

Oak aging

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

Analysis

pH: 3.45

Alc: 13.5%

TA: 5.7 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.

