

Palliser Estate Chardonnay 2020

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

COLOUR

Pale lemon, clear and bright.

AROMA

Aromas of freshly baked tarte tatin, citrus blossom, nectarine, vanilla pod, nougat and hazelnut.

AGEING POTENTIAL

Harmonious and attractive upon release, this wine will be at its best through 2028, ideally matched with roast pork/poultry, risotto or a seafood bisque.

PALATE

Rounded and creamy on the palate with a nutty, biscuity core, the wine is rich, dense and opulent. Peaches and oatmeal biscuits describe the mid-palate, the densely packed palate yielding layers of complexity with time in the glass. Long, lush and superbly concentrated, the wine has a lacy, gentle acidity that delivers a long, fresh finish.

WINEMAKING

78% from our Palliser Vineyard, with the remainder from our organic vineyard Om Santi, a mixture of 51% Clone 548, 28% Clone 95 and 21% Clone 15. Handpicked, whole bunch pressed and fermented in french oak by wild yeasts from the vineyard. After fermentation, regular lees stirring over 10 months in barrel adds complexity and texture before racking clear and bottling in March 2021.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2020
Alcohol: 13.5%
Bottled: March 2021