

Palliser Estate Chardonnay 2021

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

COLOUR

Pours a vibrant, medium lemon with perfect clarity.

AROMA

An expressive nose showing aromas of peach, vanilla bean, nougat and hazelnut.

AGEING POTENTIAL

An ideal match with roast pork or poultry, as well as rich, risotto dishes and seafood bisques. Enjoy on release or cellar with confidence to 2029.

PALATE

Creamy and rich in the mouth with subtle French Oak enveloping an array of juicy stonefruit fla-vours. Ageing on the yeast lees confers a delicious biscuity flavour to the mid-palate, finishing long and fresh. A luxurious, mouth-coating and rich style of Chardonnay that delivers pristine fruit purity in an elegant package.

WINEMAKING

69% from our Palliser Vineyard, with the remainder from our organic vineyard Om Santi, a mixture of 41% Clone 548, 50% Clone 95 and 9% Clone 15, 2 and 23. Handpicked, whole bunch pressed and fermented in french oak by wild yeasts from the vineyard. After fermentation, minimal lees stir-ring over 10 months in barrel adds complexity and texture before racking clear and bottling in March 2022.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2021
Alcohol: 13.5%
Bottled: March 2022