

Pencarrow Chardonnay 2018

A refreshing, finely concentrated Chardonnay.

COLOUR

Pours a pale gold, with brilliant clarity and straw hues .

AROMA

Gentle suggestions of peach blossom over warm biscuits and almond meal, with nectarine, yellow tree fruits, citrus and flint. Pretty and expressive, it's balanced and inviting right from the outset

AGEING POTENTIAL

Best enjoyed in the first 4 years from vintage with roast pork or poultry.

PALATE

Elegantly medium bodied with a refreshing and lively mid-palate, an array of ripe stone fruit and citrus flavours are enveloped by a creamy core of French Oak and MLF. Thoughts of panna cotta with peach, biscuit and coconut come to mind, before the mouth-watering acidity washes the decadence away, leaving the palate refreshed and ready for the next sip. The finish is elegant and lingering, with creamy details, nutty French Oak and flinty stonefruit.

WINEMAKING

Crafted from grapes grown on our Om Santi and Clouston Vineyards. Fermented in French Oak barrels — with 50% wild yeasts and 20% new oak — before being aged 10 months on lees with occasional stirring for weight and texture.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2018
Alcohol: 13%
Bottled: April 2019