


# Pencarrow Chardonnay 2019

A refreshing, finely concentrated Chardonnay.

## COLOUR

Brilliant straw-gold with lemon flecks.

## AROMA

A balanced showcase of fruit, lees and oak interaction — almond meal and Anzac biscuit at first, followed by peach, nectarine and a whisper of flinty minerality to finish

## AGEING POTENTIAL

A perfect match for Mango Chicken Curry or crispy pork belly over the next 3 to 5 years.

## PALATE

Weighty and intense in the mouth, with a creamy, biscuity texture, a lively acid line drives a refined and complex finish. The stonefruits on the nose are joined by juicy tropical notes of fresh pineapple and mango, followed by lemon tart and vanilla.

## WINEMAKING

Vineyard and Winemaking Info: Fruit from our Om Santi and Clouston vineyards, 70% wild fermented in barrel with occasional lees stirring for added weight and texture. Matured in 20% new French oak barrels for 10 months.

## WINEMAKER

Guy McMaster

## TECHNICAL DETAILS

Picking Date: March 2019
Alcohol: 13.5%
Bottled: December 2019