

Pencarrow Chardonnay 2020

A refreshing, finely concentrated Chardonnay.

COLOUR

Pale lemon, clear and bright.

AROMA

Aromas of nectarine and white peach, spicy, nutty French Oak and white floral top notes, rounding out with pineapple and a hint of sea breeze

AGEING POTENTIAL

Ready to enjoy upon release, this is a perfect fit with roast white meats like chicken and pork, or try it with creamy pasta dishes. Best now to 2025.

PALATE

Fleshy and mealy on the palate, purity and balance are hallmarks of this 2020 vintage. Packed with ripe stone fruits like peach and nectarine, the palate veers into pineapple and the subtle vanilla and hazelnut hints of barrel fermentation. The finish is gently creamy and framed by a vibrant acidity that keeps you coming back to the glass.

WINEMAKING

Vineyard and Winemaking Info: 19% of the fruit from our organic vineyard Om Santi with the balance from the Palliser vineyard. A mix of clones all fermented in french oak barrels with some lees stirring to add complexity. After 10 months in barrel the wine was bottled in April 2021.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

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