

Pencarrow Chardonnay 2021

A refreshing, finely concentrated Chardonnay.

COLOUR

Medium lemon with gold flecks.

AROMA

Suggestions of the Macon on the nose, with juicy, ripe peaches, oranges and nougat, giving way to a whiff of vanilla and almond butter.

AGEING POTENTIAL

Ideal with roast pork or poultry, as well as creamy pasta dishes, this will be at its best between now and 2027.

PALATE

Rich, rounded and satisfying with a creamy texture and a velvety fruit core, this is a complex and elegant style with the bright acidity to keep drawing you back to the glass. A "chardonnay drinker's chardonnay", judicious winemaking showcases the holy trinity: the vineyard, the barrel and the baton.

WINEMAKING

98%of the fruit from our Clouston vineyard with the balance from our Pinnacles vineyard. A mix of clones all fermented in french oak barrels with some lees stirring to add complexity. After 12 months in barrel the wine was bottled in June 2022.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

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