

Pencarrow Chardonnay 2025

A luscious, fruit-forward style of Chardonnay.

COLOUR

Medium lemon with gold flecks.

AROMA

Peachy keen on the nose, with notes of vanilla bean, melon and apricot.

PALATE

Luscious and creamy, there is a mealy fullness to the mid-palate, finishing long and complex with a mouthwatering saline quality.

AGEING POTENTIAL

Enjoy now or cellar through 2031.

FOOD PAIRING

A perfect match for a roast chook or a creamy pasta, this goes well with soft cheeses like Camembert or Brie.

TECHNICAL DETAILS

Picking Date: March 2025
Bottling Date: December 2025
Alcohol: 12.5%
pH: 3.35
TA: 5.5

WINEMAKER

Guy McMaster

VITICULTURE

87% of the fruit from our Woolshed vineyard with the balance from the Pinnacles and Om Santi vineyards.
Predominantly Clone 95, the balance clone 809.

WINEMAKING

Fermented in French oak barrels with some lees stirring to enhance the complexity.
The wine was bottled after 8 months in barrel.

PALLISER ESTATE