

Single Vineyard Chardonnay 2019

An elegant and rich Chardonnay made with minimal intervention to ensure it is a true representation of the site, soul and Season.

COLOUR

Pale straw with a golden hue.

AROMA

A voluminous and complex nose showing toasted hazelnut, golden peach and nectarines, with a spicy hint of crushed fennel and almond meal.

AGEING POTENTIAL

Pairs best with dishes of similar weight and depth of flavour, especially creamy pasta dishes, scallops and hearty roast poultry and pork. Delicious already, it will also reward cellaring for 5 to 8 years from vintage..

PALATE

Rich, creamy and satisfying on the palate, this 2019 has layer after layer of texture and flavour all the way down. Opulent stone fruit flavours over mealy lees and baking spices, with the most tantalising hint of toasty oak on the finish. A vibrant acid spine keeps you constantly refreshed and reaching for another sip. This is a rich, weighty style of Chardonnay with the refinement we strive for in our finest vintages.

WINEMAKING

100% of the fruit from one of our organic vineyards Om Santi. The fruit is handpicked, whole bunch pressed to tank, cold settled over night and then racked to french oak barrels. The fermentation is carried out by the vineyard yeast with occasional stirring to add texture and complexity to the wine. After 12 months the wine was bottled unfined and unfiltered.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2019
Alcohol: 13.0%
Bottled: 24 March 2020