



Audrey Wilkinson.

SINCE 1866



Winemakers Selection Chardonnay

Vintage Conditions

The 2023 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity

Winemakers Notes

This Chardonnay was hand picked off the Audrey Wilkinson Vineyard and whole bunch pressed to tank. It then settled overnight before being racked to French oak puncheons that were 70% new and 30% 1 and 2 year old. Following fermentation the wine was then matured in oak for 7 months with lees stirring taking place every 2 weeks to build texture. The wine was then lightly fined with skim milk, filtered and bottled under screw cap.

Tasting Notes

Colour

Straw yellow with green hues.

Bouquet

Lifted aromas of pear, white nectarine and grapefruit with hints of cashew and underlying savoury oak.

Palate

The palate is bright and zesty with flavours of green apple and nectarine and a crisp line of acidity. The savoury oak is integrated and provides a textured, creamy mouth feel.

Vintage

2023

Region

Hunter Valley

Cellaring

Enjoy now or up to 10 years.

Tech Data

Alc. 12.5%

TA 6.3 g/L

pH 3.25

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