2022 CHARDONNAY
Tasting Notes

VARIETY
Chardonnay.

ORIGIN
South Eastern Australia.

VINIFICATION
Harvested in the cool of the night to retain freshness and acidity, the fruit was pressed directly to tank for a cool ferment. The wine then spent a small period of time on lees to gain complexity, followed by time on oak.

TASTING NOTE
Complex bouquet of peach and nectarine fruit flavours accompanied with butterscotch and vanilla oak characters.

FOOD MATCH
Battered seafood with freshly cut, lightly salted potato chips and garlic aioli. Serve at 6-8°C.

