


# Burton McMahon

## 2021
## GEORGE'S VINEYARD CHARDONNAY

### VINIFICATION
Fruit is hand-picked to ensure only clean, healthy bunches are selected. The fruit is then whole bunched pressed and the juice settled overnight in tank. This was followed by a light racking directly to barrel (approximately 95% solids) where natural fermentation takes place. MLF is not encouraged and wines are sulphured directly after primary.

### MATURATION
The wine is matured for 10 months in 30% new (225 – 500L) French oak barrels. Finally, the wine is racked from barrel to tank and filtered to bottle.

### TECHNICAL ANALYSIS
pH: 3.17
Acidity: 6.6 g/L

### REGION
The Georges Vineyard is situated in Seville East, approximately 180 metres in altitude, featuring grey soils on a north facing slop. Clone is I10V1. This cooler sub region of the Yarra Valley is perfect for making focused and pure Chardonnay styles.

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Mezzanine
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