

CLOUDST

TASTING NOTES

2022 CHARDONNAY

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2022	Victoria

TASTING NOTE

Light straw in colour. Offering a complex bouquet of creamy lemon, stone fruit and peach, a strong line of acidity is balanced by subtle oak characters. On the palate, vibrant stone fruit with a long crisp finish.

THE GROWING SEASON

Cool balanced temperatures and plentiful sunlight throughout the growing season provided a long even ripening period for fruit, optimizing yield and quality. Cool and dry days from veraison to harvest extended ripening allowing us to grow aromatic and intensely structure wines, showcasing varietal character and intensity.

WINEMAKING

Harvested in the cool of the night to retain natural acidity and varietal character, the fruit was then de-stemmed, crushed and pressed. The wine was then fermented at 13-14 degrees in stainless steel tanks to retain acidity and freshness whilst still obtaining varietal aromas. The wine spent a period of time on French oak and lees to gain complexity and texture before bottling. Vegan.

FOOD PAIRING

Serve with seared King George Whiting or any seafood dish.

VEGAN FRIENDLY