

NICK SPENCER

WINES



## nick spencer

2024

TUMBARUMBA CHARDONNAY

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### PALATE

A richer, fuller bodied style of chardonnay.

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### VINIFICATION

The fruit was hand picked and lightly pressed to French oak puncheons (500 L) and amphoras. The wine then matured in oak and amphoras for 14 months on gross lees prior to bottling.

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### FOOD MATCHING

This style of chardonnay lends itself to classic pairings. Oysters perhaps being the most obvious one but any light seafood would pair perfectly with this wine.

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### REGION

Nestled in the Maragle Valley, just 50 km north of Mount Kosciuszko and near the Victorian border, this vineyard is unlike any other in Tumbarumba. Sitting at 500m above sea level, it lies unusually low for the region — but its proximity to the Snowy Mountains creates a remarkable diurnal range: warm days followed by sharp, cooling nights as cold mountain air rushes in at sunset.

This unique microclimate — shared by only one other vineyard — produces strikingly full flavour at lower sugar levels, which is exactly what drew us to this site years ago. And in 2024, it delivered something special.

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### WINEMAKER'S COMMENT

Our approach to winemaking is very simple, to craft uncomplicated wines of purity. To do so we ultimately seek balance in our wines and utilise winemaking techniques or lack thereof that emphasise purity and expression of fruit. We think in pursuing this philosophy, the fundamental objectives of crafting wines that reflect the environment they are grown in will take care of itself.



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red+white