



## CHARDONNAY

### *Variety:*

100% Chardonnay.

### *Vintage:*

2015.

### *Appearance:*

Pale straw with a green tinge.

### *Aroma:*

Mandarin and crisp cucumber.

### *Palate:*

A round, full palate with rich notes of melon, nectarine and crisp, spicy pineapple.

### *Food pairing:*

Roast chicken with a creamy mash, or a fragrant seafood pie.

### *Cellaring:*

Enjoy now or until 2017.

### *Winemaking notes:*

Chardonnay grapes from our "SKV" vineyard were picked at night to retain flavour, and the fruit gently pressed to minimise phenolics. The juice was fermented in stainless steel and kept on its lees for 3-4 months to add some complexity. It is a bigger, fruitier style from Rutherglen with no oak contact making it great for those that like a smooth, contemporary Chardonnay.

### *Specifications:*

Size: 750mL Alc/Vol: 14.7% Residual Sugar: 0g/L Titratable Acidity: 6.2g/L pH:3.77

*"Estate grown and unoaked, our 2015 Chardonnay is rich with a full palate."*

*Andrew Drumm, Winemaker*