



CHARDONNAY 2021

Central Victoria

WINEMAKERS NOTES

This wine is made with 100% Chardonnay grapes sourced from the Pogue vineyard, Toolamba in Central Victoria. The vineyard is 135 acres of prime viticultural land with extensive Goulburn River frontage. Our barrel ferment was completed in 3 and 4 year old hogs heads. The wine remained in barrel to complete malolactic fermentation and the lees was stirred monthly to build texture and intricacy into the wine. Organic and vegan friendly pea protein was used for fining and clarification.

HARVEST NOTES

The growing season leading into vintage 2021 saw good rainfall which was close to 100% of the long term average. Although this presented challenges for the vineyard team the frequent rain days ensured the vines looked healthy and vibrant. The summer was cool to mild most likely a result of the La Nina effect. This meant slow and steady ripening, with most days being mid 20's in temperature rather than the mid 30's we often have in late summer and early autumn. The cool growing season saw slow and steady ripening across all varieties and excellent flavour development in the fruit.

TASTING NOTES

A Chardonnay with complex aromas of fresh oatmeal, soft butter and ripe fruits of pineapple and mandarin. A creamy, textural palate with generous fruit flavours of citrus and stone fruits. A flavourful, fruit driven style with superb length yet not heavily oak driven - clean and enchanting.

FOOD MATCH

A classic partner to chicken, pork or pasta in a creamy sauce or a fresh caesar salad.



STONE FRUIT
CITRUS
CREAMY & TEXTURAL



VINTAGE 2021

REGION *Central Victoria*

VARIETY *100% Chardonnay*

ALCOHOL *13.5%*

TA *5.9 g/L*

PH *3.01*

BEST CONSUMED *Now to 2025*

