## **CHARDONNAY**

Fresh stone fruit, orange and subtle almond aromas lead the way to a creamy textured palate of white fleshed nectarine and lively citrus driven acidity.



Vintage - 2023

Alcohol - 13%

Variety - 100% Chardonnay

## **VITICULTURE**

This Chardonnay comes from vines planted in Bay View on a ancient sea bed soils. Fruit was manually tended and canopy opened up just enough to maximise airflow. Sun exposure is limited to help retain freshness and acidity.

## WINEMAKING

Fruit was machine harvested at optimun maturity. After pressing juice was settled over night before fermentation with a selected yeast strain. Aged in season french oak barriques and 500L puncheons for 10 months prior to bottling.

Best Drinking - Now - 2030

Food Match - Shichimi Salmon, Chicken Piccata, Fish & Chips