



## Pencarrow Chardonnay 2025

A luscious, fruit forward Chardonnay

### COLOUR

Medium lemon with gold flecks.

### AROMA

Peachy keen on the nose, with notes of vanilla bean, melon and apricot.

### PALATE

Luscious and creamy, there is a mealy fullness to the mid-palate, finishing long and complex with a mouthwatering saline quality.

### AGEING POTENTIAL

Enjoy now or cellar through 2031.

### FOOD PAIRING

A perfect match for a roast chook or a creamy pasta, this goes well with soft cheeses like Camembert or Brie.

### TECHNICAL DETAILS

Picking Date: March 2025  
Bottling Date: December 2025  
Alcohol: 12.5%  
pH: 3.35  
TA: 5.5

### WINEMAKER

Guy McMaster

### VITICULTURE

87% of the fruit from our Woolshed vineyard with the balance from the Pinnacles and Om Santi vineyards. Predominantly Clone 95, the balance clone 809.

### WINEMAKING

Fermented in French oak barrels with some lees stirring to enhance the complexity. The wine was bottled after 8 months in barrel.



PALLISER ESTATE

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