



Pencarrow Chardonnay 2024

A luscious, fruit forward Chardonnay

COLOUR

Pale lemon, vibrant and clear.

AROMA

A nose of hazelnut, nectarine, grapefruit, apricot danish and nutty, toasty French oak.

PALATE

Rich, rounded and creamy, with a refreshing rush of fleshy nectarine and spicy oak building to a long, silky finish.

AGEING POTENTIAL

Best enjoyed chilled but not cold (8-12 degrees Celsius) between now and 2030.

FOOD PAIRING

A perfect match with roast chicken or pork, also richer fish dishes and most cheeses, creamy ones like brie and camembert in particular.

TECHNICAL DETAILS

Picking Date: March 2024
Bottling Date: February 2025
Alcohol: 13.5%
pH: 3.21
TA: 7.3

WINEMAKER

Guy McMaster

VITICULTURE

95% of the fruit comes from the Woolshed Vineyard with the balance from the Pinnacles and Winery 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 10 months in barrel.



PALLISER ESTATE
