



## 2023 CHARDONNAY

Cool-climate wines celebrating the diverse altitude, latitude and ancient soils of the Adelaide Hills. These unique environmental influences are reflected in all of our wines; intense fruit flavours balanced by beautiful natural acidity.

### 2023 SEASON

The 2023 season was long and cool. Steady and consistent ripening matched with low crop loads ensured all varieties ripened well with the benefit of good-sized canopies. Mild, cool nights enhanced flavour development. The resulting wines are richly flavoured and high in quality with incredible aromatics.

### REGION

Adelaide Hills

### VINEYARD LOCATION

Hahndorf

### VINIFICATION

Harvested in the cool of night from two vineyards on our estate, the grapes were crushed, destemmed and pressed taking only the free run juice. Fermented and matured on lees in seasoned French oak for 9 months.

### WINEMAKERS

Turon White, Hugh Duckworth, Masa Yoshitome

### BOUQUET

Aromas of white flower, lime zest and roasted cashew

### PALATE

White peach and green apple, hints of toasty oak with a fresh creamy and flinty finish

### TECHNICAL

- Alcohol: 13.0%
- Residual Sugar: 0 g/L
- Total Acidity: 5.80 g/L
- pH: 3.40
- Altitude: 420m
- Vegan: No
- Vegetarian: No
- Contains sulphites
- RRP: \$30

### PEAK DRINKING

Enjoy now or cellar for up to 5 years

### FOOD MATCH

Smoked trout

