

2019 CHARDONNAY



Vineyard: Freedom 75, Naramata and Rockyfeller, Golden Mile

Blend: 100% Chardonnay

Alcohol: 13.3%

pH: 3.35

Total acid: 5.25g/l

Residual sugar: 3.7g/l

Harvested: September 2019

Bottled: 3rd March 2020

Released: 1st May 2020

WINEMAKING

- hand harvested with clones and vineyard blocks kept separate
- gently pressed with a portion having a short time of skin contact
- half of the free run juice fermented in stainless steel tanks at cool temperatures to retain fruit aromatics and flavours, then left sur lie for four months
- second half of juice barrel fermented at warmer temperatures for greater texture and complexity
- careful blending and light filtration prior to bottling

TASTING NOTE

Our unique "peaches and cream" style Chardonnay is a wine of notable complexity, lush body and with a lingering, creamy finish.

The senses are immediately captured with a lovely nose of orange blossoms, stone fruits and honey buttered brioche leading to an opulent palate of grilled peaches, guava, cedar and slate. A delightful wine with a fruit forward structure draped in a beautiful overlay of warm, caramel notes.

Enhance your enjoyment by pairing this wine with crab cakes and stone fruit salsa or live decadently by pairing with a lobster bisque.

Our Chardonnay is always easily enjoyed upon release; however, it may be carefully cellared for 5+ years from vintage date. The more complex secondary characteristics of toasty vanilla, peach compote and honey will be highlighted on a richer palate.