

## 2021 CHARDONNAY

---



**Vineyard:** Freedom 75, Naramata and Rockyfeller, Golden Mile

**Blend:** 100% Chardonnay

**Alcohol:** 13.6%

**pH:** 3.39

**Total acid:** 6.85g/l

**Residual sugar:** 4.1g/l

**Harvested:** September 2021

**Bottled:** 22<sup>nd</sup> March 2022

**Released:** 29<sup>th</sup> April 2022

---

### 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 was 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 magnolias, pineapple and honey buttered brioche leading to an opulent palate of pears, honeydew melon, cedar, and slate. A delightful wine with a fruit forward structure draped in a beautiful overlay of warm, crème brûlée 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.