



ESTATE

WITH THE FIRST PLANTING OF OUR VINEYARDS IN 1969, WE SET OUT ON A JOURNEY TO CREATE AUTHENTIC ESTATE GROWN WINES. NOTHING PREPARED US FOR ITS OVERWHELMING SUCCESS, WITH THE FIRST VINTAGE AWARDED A GOLD MEDAL IN EVERY NATIONAL WINE SHOW ENTERED. WHILE THE RANGE HAS SINCE GROWN TO INCLUDE MORE VARIETIES, EVERY BOTTLE IS STILL CRAFTED AT OUR CLARE VALLEY ESTATE WITH THE SAME CARE AND ATTENTION AS THAT VERY FIRST VINTAGE.

CHARDONNAY 2022

REGION

Clare Valley (51%) / Limestone Coast (49%)

COLOUR

At release, the wine is a pale straw with a slight green hue to the edge.

NOSE

The wine has delightful aromas of white peach, nectarines and subtle citrus zest join hints of cashew and cream.

PALATE

Fresh flavours of stone fruit combine with cashews and an underlying toastiness from the barrel fermentation to deliver a mouth-filling, enjoyable wine. It has a clean, elegant palate, a zesty acid backbone and long, persistent finish.

OAK MATURATION

The wine was matured in French oak (mostly 2 and 3 year old) for a period of 10 months prior to being bottled.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar for a short term under ideal conditions.

TECHNICAL DETAILS

Alcohol	13.5%	Acid	5.70g/litre
PH	3.40	Residual Sugar	1.30g/litre

