

2019
great southern
CHARDONNAY

Alc/Vol	13.0%
Harvest Date	18 th March 2019
Bottling Date	10 th February 2020
pH	3.30
Titration Acidity	6.7 g/L
Residual Sugar	2.0 g/L

Colour Light straw colour

Bouquet and palate Appealing and complex Chardonnay nose. Rich fruit characters of peaches and nectarine are combined with mealy notes, grilled nuts, and well-integrated French oak.
The palate shows a great balance between rich fruit and a fine, tight structure.

This 3drops cool climate Chardonnay is ready to drink now, or it can be aged over the coming 7-8 years to develop further complexity.

We suggest teaming our Chardonnay up with raw and lightly cooked seafood (sushi and sashimi would be a great option), roast chicken or quite simply a cheese board.

Winemaking The fruit is harvested during the cool of the night and pressed. The juice is settled for 24 hours then drained into barrel for ferment. The fermentation is allowed to start naturally then inoculated about halfway through, so that no sugar remains. The wine is then left in barrel on yeast lees until bottling. Malolactic fermentation is not encouraged.
Prior to bottling the wine is fined with a vegan friendly (pea based) fining agent.

Winemaker Rob Diletti