

2021
great southern
CHARDONNAY

Alc/Vol	13.5 %
Harvest Date	10 March 2021
Bottling Date	7 February 2022
pH	3.36
Titration Acidity	7.4 g/L
Colour	Light straw color
Bouquet and palate	<p>Approachable but complex Chardonnay nose. Ripe fruit notes of nectarine and peach, along with pink grapefruit characters are complemented by complex mealy aromas, and subtle French oak.</p> <p>A full flavoured wine that is rich and complex, yet also fresh and lively on the palate. The palate shows a great balance between the stone fruit characters, crisp acidity, and subtle integrated oak. This 3drops cool climate Chardonnay is ready to drink now, or it can be aged over the coming 7-8 years.</p> <p>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.</p>
Winemaking	<p>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. Prior to bottling the wine is fined with a vegan friendly (pea based) fining agent.</p>
Winemaker	Rob Diletti