

2022
great southern
CHARDONNAY

Alc/Vol	13.5 %
Harvest Date	18 March 2022
Bottling Date	13 February 2023
pH	3.35
Titration Acidity	7.1 g/L
Colour	Light golden straw
Bouquet and palate	<p>Approachable yet intricate Chardonnay bouquet featuring ripe fruit notes of nectarine and peach, accompanied by pink grapefruit nuances that harmonize with intricate mealy aromas and subtle hints of French oak. This wine is full-bodied, offering richness and complexity while maintaining a fresh and lively character on the palate. The taste profile achieves an excellent equilibrium between the stone fruit elements, crisp acidity, and discreetly integrated oak.</p> <p>This cool climate Chardonnay is suitable for immediate enjoyment or can be cellared for the next 7-8 years. For optimal pairing, we recommend enjoying our Chardonnay with raw and lightly cooked seafood (consider sushi and sashimi), roast chicken, or simply a well-curated cheese board.</p>
Winemaking	<p>The fruit from Patterson's Vineyard was mechanically harvested. After pressing the fruit to the tank, the juice underwent solids flotation before being transferred to barrels with a slight inclusion of solids. The fermentation process took place entirely in French oak, with 25% of the barrels being new. Partial malolactic fermentation occurred, followed by a 10-month maturation in barrels on lees.</p>
Winemaker	Rob Diletti