

2023  
great southern  
**CHARDONNAY**

Alc/Vol	13.5 %
Harvest Date	18 March 2023
Bottling Date	13 February 2024
pH	3.59
Titration Acidity	7.1 g/L
Colour	Light golden straw
Bouquet and palate	<p>3drops Chardonnay presents an approachable yet complex bouquet, with ripe nectarine and peach aromas, complemented by subtle pink grapefruit notes. These are balanced by delicate mealy characters and hints of French oak. On the palate, the wine is full-bodied, offering richness and depth while retaining a fresh and vibrant character. The flavour profile strikes a lovely balance between the stone fruit elements, bright acidity, and softly integrated oak.</p> <p>This cool climate Chardonnay is perfect for immediate enjoyment or can be cellared for the next 7-8 years. For the best pairing experience, we recommend grilled or roasted seafood, caramelized vegetables, or lightly spiced Asian cuisine.</p>
Winemaking	<p>The fruit from our 40 year old Patterson's Vineyard was machine harvested and pressed into a tank, where the juice underwent solids flotation before being racked into barrels with a light inclusion of solids. Fermentation occurred entirely in French oak barrels, with 30% new oak. Partial malolactic fermentation occurred, followed by 10 months of barrel aging on lees.</p>
Winemaker	Rob Diletti