



Vintage
2022

Region
Adelaide -
McLaren Vale

Grape Variety
100%
Chardonnay

Alcohol
12.5% alc/vol

2022 Adelaide Chardonnay

The Hills and Coast have a significant influence on the grapes grown on vineyards in McLaren Vale. The McLaren Vale region is moderated by cool ocean breezes from the coast that borders the region to the west and is also influenced by the gully breezes from the bordering Adelaide Hills to the East. This Chardonnay is produced from a vineyard in McLaren Vale which sits an equal distance from the Coast and the Hills, creating a unique and distinctive microclimate.

Winemaking

A long, slow, cool vintage lead to great flavour development at low baumes whilst retaining great acidity. This wine spent 12 months in French Oak with extended time on lees. A percentage of the wine went through malolactic fermentation as well as some parcels fermented naturally with wild/indigenous yeasts. Vegan friendly.

Tasting Note

Pale straw yellow in colour with complex aromas of stone fruits, vanilla and lightly roasted nuts. The palate is layered with white peach, nectarine, meyer lemons with a hint of brioche. A classic Chardonnay with a lovely balance of fruit, French oak with a soft creamy mouthfeel.

Food Suggestion

Roast Chicken with garlic and lemon, Pasta Primavera or Crayfish with lemon butter sauce for something extravagant.