



GRAPE VARIETIES
100% CHARDONNAY

PRODUCTION
728 CASES

BOTTLED
AUGUST 19, 2019

ALC % VOLUME 13.0%

PH 3.45

TA G/L 6.68

RS G/L 1.5

748830

2018 CHARDONNAY ESTATE

A full bodied Chardonnay with layers of fresh cut nectarine, pear, ripe citrus and praline. Delicate flavours of passionfruit and white blossom lead to a creamy finish.

FOOD PAIRINGS

This wine would pair well with rich risotto dishes, butter-poached scallops, roasted pork loin, chicken & veggie kebabs, or a simple mac 'n' cheese.

VITICULTURE

Chardonnay Clone 76 from two blocks on our Allendale property. The older block is own-rooted and planted in 1994, the younger block is on 3309 rootstock and was planted in 2008. Both cane pruned and shoot thinned to 4 tons/acre

WINEMAKING

The 25 year old block was harvested between October 1-3rd, while the younger block was harvested on October 10th. The fruit was whole cluster pressed into mostly neutral barrels (11% new) for fermentation. Lees stirring was performed daily throughout the fermentation. The wine then went through partial malolactic fermentation (35%) and lees stirred weekly during the ML. The wine was aged on lees for 10 months in barrel before blending and bottling.