

2023 CLARE VALLEY CHARDONNAY

PAULETTS RANGE

VARIETY	100% Chardonnay			
FRUIT SOURCE	Polish Hill River in the Clare Valley			
VINTAGE	<p>For the second year in a row, abundant winter rains from the La Niña weather pattern provided the soil with excellent moisture reserves. This led to a later-than-usual bud burst, delayed by 2-3 weeks due to the cool, wet conditions. Flowering also occurred later than average, in early December, but resulted in an exceptional fruit set and above-average yields. January and February brought dry, cool weather, creating ideal conditions for veraison. Although a few rain showers in March and April briefly interrupted harvest, the overall mild weather ensured a smooth vintage with minimal pressure on tank space.</p>			
BOTTLED	February 2024			
WINE SPECIFICATIONS	Alcohol	12.5%	Total Acidity	5.7 g/L
	pH	3.36	Reducing Sugar	0.7 g/L
COLOUR	Pale straw yellow.			
AROMA	A delightful combination of yellow peach and creamy oak aromas, with subtle citrus and melon undertones.			
PALATE	Exhibiting creamy richness and generosity, the palate carries forward the peach and melon notes from the nose also adding some white nectarine. Citrus acidity enhances the freshness. A refined texture, accented by a touch of minerality, culminates in a lengthy, clean finish.			
WINEMAKING	<p>Machine harvested, destemmed and gently pressed taking only the free run juice and some light pressings. Fermented in stainless steel and French oak with a neutral yeast strain. Matured on yeast lees for 8 months in French oak barrels (20% new) Stabilised filtered and bottled.</p> <p>Oak treatment 100% French Oak</p>			
CELLARING	8-10 years bottle development.			
FOOD IDEAS	Soft cheeses like brie or a mild Gruyère, or roast chicken with a white wine and herb sauce.			

