

WINE NOTES

Peccavi Chardonnay 2021

Vinification and Maturation

Fruit is hand-picked and pressed cold as whole bunches, yielding only the purest juice. The juice is un-fined and sent directly to French Oak Barriques for fermentation with full solids. After fermentation, the wine is aged in French Oak Barriques for 9 months before bottling.

Margaret River's own unique clone is nestled deep in a valley and alongside a lake. The long rows give subtle changes in aspect and add complexity to the fruit. The soils consist of sandy clays with an increasing clay content at depth. The lakeside location cools even the warmest summer afternoon and preserves natural fruit acidity and fruit expression.

Certified Sustainable Vineyard and Winery

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| Production | 675 cases |
| Grape Variety | 100% GinGin clone Estate grown Chardonnay handpicked |
| Alcohol | 13.5% |
| Oak Ageing | 10 months 100% fine French oak, 40% new, no malo |

