

2023 SPHERE OF URANUS

A 'New Wave' of Chardonnay. A bright and textured Chardonnay with tropical flavours and nuttiness complexity. Lean with good acidic structure, this pour matures on the palate like no Chardonnay on this earth.

REGION

Adelaide Hills (Gumeracha)

VARIETY

Chardonnay

Tasting Note

Fruit from a single vineyard at Gumeracha -subregion of Adelaide Hills. *Whole berry processing, fermented and matured in French Oak (30% new) for 9 months on lees with no sulphur.*

Enticing notes of *crisp green apple, ripe pear and zesty citrus*. The palate reveals a harmonious balance of flavours. The green apple and pear notes are joined by a touch of white peach and stone fruits. The influence of oak aging is evident but not overpowering, contributing a creamy texture and flavours of buttered toast and a subtle nuttiness.

Perfectly paired with: Umami-rich dishes such as grilled/seared lobster and scallops, simply roast poultry and pork dishes.

Best Serving Condition: Chilled and served at between 10 to 12 degrees celsius.

<u>Analysis</u>

Alcohol: 12.6%



