



CHARDONNAY

Julie's preference for the unoaked, vibrant, and clean style finds its counterpart in Paige's love for butterscotch, toasty, and riper fruit flavors. A balance is achieved by blending two separately made parcels, one embracing Julie's vision and the other celebrating Paige's taste.

ABOUT THE GRAPES

McLaren Vale's excellence in winegrowing is attributed to its Mediterranean climate, diverse soils, and proximity to the ocean. With a tradition dating back to the 1800s, the Coopers acquired their Willunga vineyard in 2012, excited by the vines being at least 90 years old. These Chardonnay grapes were picked at 2am to keep them as cool as possible to promote vibrant aromas.

TASTING NOTES

Nose

Expect a delightful burst of tropical fruit aromas and delicate floral notes from the unoaked portion, while the oaked contribution adds a touch of secondary buttery and toasty flavors.

Palate

The palate is a blending of sensations, where the freshness and vibrancy of melon meet the richness of orchard fruits. Hints of caramel and butterscotch weave seamlessly with the creamier and fuller-bodied texture, all enveloped in a soft, soothing acidity.

Food Pairing

This versatile Chardonnay is a true culinary companion, capable of complementing a wide range of dishes. From lighter options like seafood and salads to heartier fare such as roasted chicken and creamy pasta, this wine adapts gracefully to any meal.

2022

VARIETIES

Chardonnay

REGION

McLaren Vale

STYLE

Balance of oak and freshness

ALCOHOL

13.4%

ACIDITY

5.7 g/L

RESIDUAL SUGAR

0.5 g/L

PH

3.37

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