



## TASTING NOTES

# Farmer's Leap Chardonnay

### VINTAGE

2019

### SOURCE

100% Padthaway

### VARIETIES

100% Chardonnay

### ANALYSIS

Alcohol 13.0%

### AROMA

The wine shows aromas of citrus blossom, stone fruits and lemon curd that are complexed with more savoury notes of oatmeal and almond.

### PALATE

The palate shows fresh peach and ripe citrus fruits, cashew and hints of spice. It has a creamy texture that is balanced with a fine line of acidity, some minerality and a lingering finish.

### VINEYARD

Sourced from two sites, both on loamy soil over limestone, but of different ages, and one block is about 9km further south than the other, and they provide different characters to add complexity to the wine.

### MATURATION

The wine was matured in barriques for 7 months and regularly lees stirred to add texture. Matured in 20% new French barriques with the remainder in older French barrels.

### AWARDS

Sam Kim Wine Orbit – 92 points

Winestate Magazine – 92 points

Kim Brebach Best Wines Under \$20 – 92 points

[farmersleap.com.au](http://farmersleap.com.au)



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