



Cassegrain
A taste of tradition

RESERVE FROMENTEAU CHARDONNAY 2018

ORIGIN

100% Tumbarumba

CLIMATE

Cool climate

WINE STYLE

Powerful flavour yet elegant structure. The minerality shines through, typical of Tumbarumba, also exhibiting hints of melon and apple, supported by the integration of French Oak.

WINEMAKERS

John Cassegrain (Chief Winemaker)
Alex Cassegrain (Senior Winemaker)

TECHNICAL DETAILS

Hand picked, 100% whole bunch pressed directly into barrel for fermentation. Some natural (spontaneous) fermentation other barrels mix yeast culture added. 10% induced malolactic fermentation 70% new oak 20% 1 year old oak 10% 2 year old oak. 500 litre French oak from various forest keps

WINE ANALYSIS

Alcohol by Volume: 13.3%
Acidity (T/A): 7.2 g/L
pH: 3.18
Residual Sugar: 2 g/L

BOTTLED January 2019

RELEASED July 2020

