

## LADIES WHO SHOOT THEIR LUNCH 🛛 👍

CHARDONNAY 2019

OVERVIEW	raising a farm all help our family to truly understand this land. Inspired by Matt Fowles' passion for hunting and gathering, our Ladies who Shoot their Lunch wines have been crafted to complement the textures and flavours of wild food. Vibrant in colour, intensely aromatic and fine in texture with pristine fruit flavours.	WINE	Alc/Vol: 13.3% Acidity: 7 g/L pH: 3.35
		COLOUR	Rich golden straw
		NOSE	Intense complex notes of white peach, honey dew and rock melon, balanced with soft integrated oak, some minerality and savoury creamy notes
VINEYARD REGION			
VINTAGE CONDITIONS	2019 was an excellent year all round. Yields were very low and intense flavours developed across all varieties. We use a diversity of individual wines in barrel to work for this blend. The blending of this wine is always the most exciting event in our		
		PALATE	A seamless integration of fruit, oak and soft acidity provides a lovely, full bodied, mouth filling richness with excellent length
	winemaking calendar.	PEAK	Drink now to 2030
WINEMAKING	The fruit from the Greenstone vineyard provides the lovely mid palate peachy fruits in the wine. The Strathbogie component providing a mineral complexity. As always with our wild ferment Chardonnay, we have a rich diversity of individual wines in barrel to work for this blend. There are many types of French barrels used to mature this wine. Each cooper, or "Tonnelier" provide its own unique flavours. The combination of all these variables is what makes this wine of great complexity and quality.	DRINKING	
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