



Raise A Glass & Ruffle Some Feathers



VARIETY

CHARDONNAY

REGION

CENTRAL RANGES, NSW

TECHNICAL DATA

ALCOHOL	12.4%
PH	3.35
ACIDITY	6.2
RESIDUAL SUGAR	4g/L
CLOSURE	Screwcap
AVAILABILITY	750ml

2022 CHARDONNAY

CHARDY PARTY

CENTRAL RANGES, NSW

TASTING NOTES

Lemon aromas with hints of apple, which come through and resonate providing a wonderful full fruit flavoured mouthfeel. This is a wine best enjoyed in summer due to its freshness of flavour and easy approachable nature.

WINEMAKER COMMENTS

These grapes were sourced from our Central Ranges vineyard in Cowra, with the vineyard itself is situated in an amazing fruit belt which has great access to water and has a temperate summer. This resonates in the fruit we obtain with it displaying balanced PH levels requiring little to no intervention on our part. The chardonnay this season and largely due in part to the timing of harvest delivered a wonderful granny smith apple smell and flavour which was lots of fun work with and brought out something interesting for a chardonnay.

VINIFICATION

Picked and pressed within 24 hours of harvest it was fermented in stainless steel tank. Unlike our Premium Chardonnay, there is no oak to this, instead we wanted to bring out and display the wonderful fruit profile of the Chardonnay grape and let this be our hero. As such other than some minor acid tweaks to bring out those flavours where they hit best in the mouth we've done very little to this – the fruit is the hero of this wine.

FOOD

Seafood and Asian cuisines.

DRINK

8-10 degrees.

A drink now wine.



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