

| | FRANKLAND | RIVER |
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| WINE NAME | Diamond Chardonnay | |

| WINE INAME | Diamona Charaonnay |
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| RANGE | Orchid |
| VINTAGE | 2021 |
| WINE STYLE | Medium to full-bodied white wine |
| GRAPE VARIETY | 100% Chardonnay |
| GROWING REGION | Frankland River |
| TECHNICAL DETAILS | Alc 12.5% pH 3.31 TA 6.30g/L RS 1.11g/L |
| APPEARANCE | Light gold. |
| NOSE | An inviting bouquet of pear and lemon zest, with hints of white peach. |
| PALATE | Subtle notes of oak back up ample flavours of grapefruit and toasted almonds, while the creamy mouthfeel is well balanced by a mineral acidity. |
| VINIFICATION | Fruit for the Diamond Chardonnay was handpicked in the cool early morning before whole bunches were gently pressed. All batches were fermented in 300 and 500 litre French oak barrels for a more subtle oak influence, allowing the fruit to shine. With periodic lees stirring, the wine was matured for 12 months before blending and subsequent bottling. Bottling was on-site at our vineyard. |
| CELLARING | Will benefit from careful cellaring for up to 8 years. |
| WINEMAKERS COMMENTS | This wine is a medley of pear and white peach intertwined over a core of citrus and toasty notes with vanilla French oak and lingering mineral acidity on the finish. |
| SERVE | Serve slightly chilled at 10-16C. |
| FOOD | Enjoy with Roast chicken and Camembert Potato Gratin. |

