

WINE NAME	Ferngrove Black Label Chardonnay
VINTAGE	2022
WINE STYLE	Medium-bodied white wine.
GRAPE VARIETY	Chardonnay
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 12% pH 3.3 TA 6.0g/L RS 0.99g/L
VINTAGE	Following a wet winter, the rain eased in November and set up the growing season nicely. January and February remained dry and allowed our fruit to perfectly ripen. A slightly cooler summer delayed ripening and the subsequent harvest, which was two weeks later than Vintage 2021.
APPEARANCE	Pale straw with green tinge.
NOSE	Cumquat and grapefruit with hint of flintiness.
PALATE	Creamy texture and well-balanced acidity underscore grapefruit and white peach accents.
VINIFICATION	The grapes were harvested in the early morning, and crushed to the press. Free run juice was drained and settled prior to controlled fermentation. Our Chardonnay was aged on lees for 12 months in a mix of new and used French Oak barrels.
CELLARING	Drink now or cellar for 5 years.
WINEMAKERS COMMENTS	This Chardonnay is subtle, harmonious and complex, which makes it the perfect accompaniment to drink seamlessly with food.
SERVE	Slightly chilled 10-14C.
FOOD	Enjoy with roast chicken with a side of orange and fennel salad.





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