



**BULLER WINES**  
EST. 1921

## **CALLIOPE CHARDONNAY**

### **TASTING NOTES**

The Calliope Range is released in limited quantities and only in exceptional years benefitting the standards we set for our premium wines. Grapes for the Calliope range are hand picked from our century old vines to produce wines of great intensity and flavour.

### **VINEYARD REGION**

King Valley.

### **COLOUR**

Golden Straw with green edges.

### **NOSE**

White peach, lychee and citrus fruits.

### **PALATE**

Ripe melons, apple, stone fruit and citrus. A creamy vanillin mouth feel is balanced by crisp acidity and a long textured finish.

### **FOOD MATCH**

Our Calliope Chardonnay will match perfectly with grilled, seared or roast shellfish, or simply pair with a roast chicken, mushrooms, slow roasted tomatoes and white truffle.

### **WINEMAKER COMMENTS**

The Calliope Chardonnay fruit is sourced from select premium cool climate vineyards in the King Valley. Harvested at night then gently pressed producing pristine fruit expression. Partial barrel fermentation in new French barriques, extended maturation with lees, stirring adds further complexity.

