TASTING NOTES

2021 St Leonards Vineyard Chardonnay

TECHNICAL INFO

Alcohol12.5%Standard drinks7.4RRP\$30.00Contains sulphites

THE RANGE

Not far from the mountains, where the Murray still runs deep and clear, is a great curve in the river. Planted here is our vineyard where gnarled old vines send their roots deep into the rose-coloured sandy soils. Premium wines have been made and enjoyed here at St Leonards since 1860.

THE WINE

This wine is a lovely, sophisticated, modern style of Chardonnay with intense fresh lifted melon and stone-fruit characters. A savoury note from the barrel fermentation adds complexity and the merest hint of French oak on the finish. Crafted for immediate enjoyment.

GRAPE VARIETY

Chardonnay is the most widely travelled white variety, cropping up in almost every wine producing country. Even in its native France it is unusual in being found in several regions. From the far north of Champagne, where it is used in the eponymous fizz, through Chablis and Burgundy with their classic table wines, all the way to the sunny region of Languedoc for cheap and cheerful quaffers.

WINEMAKING

From St Leonards Vineyard, these grapes were harvested on February 4, 2021 in the cool of the morning. The juice was cold settled overnight before being racked and inoculated with yeast for fermentation. A portion was then run to oak once the fermentation was under way. Matured for 3 months in 2 and 3 year old French oak barriques and puncheons prior to blending with tank portion on June 30, 2021.



CELLARING POTENTIAL

It will cellar well for two-three years and see it soften a little whilst retaining vibrant fruit freshness, but it is ideally enjoyed young.

FOOD MATCHING

With its lifted fruit characters and delicate oak, it would be a perfect partner to a range of fish or white meat dishes, perhaps scallops pan fried in butter with a crisp green salad.



Halliday Wine Companion 2021

St LEONARDS