



BULLER WINES
EST. 1921



THE NOOK CHARDONNAY

TASTING NOTES

We search every 'nook' and cranny for hidden secrets, amazing stories and interesting people to create elegant wines perfect for sharing with family and friends.

VINEYARD REGION

King Valley.

COLOUR

Light straw.

NOSE

Aromas of lemon, lime and ripe stone fruits with hints of white peach.

PALATE

The palate is lively and fresh with subtle Nashi pear and citrus notes.

FOOD MATCH

The Nook Chardonnay is the perfect accompaniment with light and delicate foods. Pair with raw and lightly cooked shellfish, such as crab and prawns, or pair with steamed or grilled fish.

WINEMAKER COMMENTS

The Nook Chardonnay is sourced from a single vineyard, close to Whitfield, in the King Valley. A portion of this wine is fermented in brand new French Hogsheads and aged for 6 months prior to blending. This helps to produce a wine of structure and balance.

CELLARING RECOMMENDATIONS

Ready for immediate consumption.