

STARRS REACH

/ I N E Y A R D

BRIGHTNESS CHARDONNAY

The Riverland region is known for brilliantly long sunny days and dark night skies filled with bright stars. Brightness is the quality of giving out or reflecting light. Our Brightness Chardonnay is generous in tropical fruits with an elegant textured mouthfeel. Giving you a feeling of Brightness is our pleasure.

At Starrs Reach Vineyard, what happens below the ground is equally as important as what happens above the ground. We work with our land using sustainable and innovative practices that enhance biodiversity, optimise soil health and allow our wines to tell the story of the land on which they are grown.

COLOUR Soft gold in colour

AROMA Ripe Nashi pear, white fleshed stone fruit with hints of lemon and lime

PALATE Pineapple, stone fruit and citrus bursts. A beautifully rounded palate offering creamy texture backed by bright acidity and a crisp refreshing finish.

FOOD MATCH Pair with creamy chicken in white wine sauce, grilled whiting with Asian greens or spaghetti marinara. Serve well chilled.

CELLARING At it best; now until 2029

VINTAGE CONDITIONS A La Nina weather pattern prevailed over most of the 2023 growing season. Mild temperatures and cool nights resulted in one the longest seasons on record and produced bright aromatics, fresh fruit flavours and exceptional depth.

WINEMAKING Two different parcels of Chardonnay picked separately on 12th and 17th of February 2023, Fermented separately, left on solids with lees for 6 months and stirred weekly creating complexity and creaminess. 25% of the blend placed in Old French Oak barriques for 10 months before bottling in February 2024.

www.starrsreach.com.au



Viticulturist of the Year 2019













Viticulturalists
Region
Vineyard
Variety
Vintage
Sugar at Picking

Craig and Sheridan Alm Riverland, Murray Darling Starrs Reach Vineyard Chardonnay, Fiano 2023 12.6 ° Baume Winemaker Alcohol PH Acidity Residual Sugar Oak Treatment

Armand Lacomme
13.0 % - 7.5 Std Drinks
3.3 gms/litre
6.12 gms/litre
1.34 gms/litre
French Oak