



## 2022 Beyond Wonderland Organic Chardonnay

At Beyond Wonderland we grow and make better wine by adhering to organic farming principles. For us it is about the return to the early years of farming organically in Nature. Simply put, this means we farm our vineyards without synthetic chemicals, sprays, fertilisers, herbicides, pesticides, or any other products that are not naturally occurring. Our wine making philosophy mirrors our vineyard, which is based around the minimal intervention ethos which really lets the fruit shine. This allows the wine to possess a unique organic finger print.

### REGION

Glenrowan

### VINTAGE CONDITIONS

Moderate temperatures and regular rain events up to bunch closure made for high-quality whites of pretty aromatics and bright natural acidity, elegant and well-structured reds infused with the concentration of elongated ripening.

### WINEMAKING & MATURATION

Hand picked and very gently air bagged pressed, a small percentage fermented in seasoned French oak barrels for complexity and texture, while the balance fermented in tank for vibrancy and freshness.

### NOSE/ AROMA

Yellow peach, green almond, and candied popcorn on the nose. Flowery yellow flowers, and acacia notes backstage. Ruby grapefruit to close.

### PALATE

Bright, light, and tight palate. Yellow peach and grapefruit to the fore with a note of creamy caramel. Driven by citrus punch. A light bodied Chardonnay with a little nutty marzipan character driven by stone fruits and grape-fruity citrus.

### ANALYSIS

Alc/Vol 13.0% T.A x.xg/L pH x.xxRS

### PEAK DRINKING

Enjoy fresh or can be cellared with care until 2026.

### ENJOY

Serve chilled. Beautifully accompanies Roasted chicken, pork dishes & fresh salmon.

