

# KILLIBINBIN

## KILLIBINBIN 2023 SHIVER CHARDONNAY

Take one form and turn it into something greater,  
something that mesmerizes with passionate purpose.  
The shining Killibinbin is hypnotic and alluring...  
Thrilling

### 2023 VINTAGE CONDITIONS

The 2023 vintage started with quite a dry July. However, under the influence of La Niña, we experienced above average rainfall from mid-late winter and spring. Spring was cool and windy leading to some uneven flowering and therefore some lower than average yields. The ripening period was cool leading to a later than normal harvest. While sugar levels remained fairly low, flavours were good and there was no evidence of green-ness. Overall, wines from the 2023 vintage will be lower in alcohol than normal but with great flavour and depth. I believe they will be long lived due to the retention of natural acidity.

**Appearance:** Showcases a beautiful pale golden color, hinting at its elegance and finesse. Its luminous hue invites you to indulge in its charms.

**Aroma:** The nose is greeted with a delightful medley of aromas. Ripe tropical fruits, such as juicy pineapple and succulent mango, take the lead, immediately transporting you to a sunny paradise. Subtle notes of ripe peach and citrus add complexity, while a delicate hint of vanilla and toasted oak emerges, indicating the wine's time spent in barrels.

**Palate:** On the palate, delights with a perfect balance of fruitiness and sophistication. The tropical fruit flavors found on the nose beautifully translate to the palate, offering a burst of pineapple, mango, and hints of ripe pear. The wine's creamy texture adds a luxurious touch, while well-integrated oak contributes subtle notes of vanilla and a gentle, toasty nuance.

**Acidity and Finish:** Showcases a well-balanced acidity that provides a refreshing and lively character. The acidity lifts the fruit flavors and adds vibrancy to the wine's overall profile. The finish is satisfyingly long, leaving a delightful aftertaste of tropical fruits and a subtle touch of oak.

**Food and Wine Match:** Seafood dishes, such as grilled prawns, crab cakes, or pan-seared scallops. The wine's creamy texture and gentle oak influence also make it a great match for roasted chicken or dishes with creamy sauces.

