



## 2018 Pirramimma French Oak Chardonnay

### *Winemaker's Notes*

The moderate summer and temperate autumn were ideal for producing quality Chardonnay fruit. We selected fruit from our Homestead and Johnston Road blocks, plus fourth generation growers on McMurtrie Road and Badgers Road near Kuitpo in the Adelaide Hills. The cool climate Adelaide Hills Fruit complemented the richer McLaren Vale component. Each vineyard was picked at differing Baume levels to guarantee a spectrum of flavours.

A portion of each vineyard was barrel fermented in new Tonnellerie Quintessence French Oak, using 7 different yeast strains, including Wild Yeast.

The complex nose displays nutty smoky oak, melon, peach and citrus aromas, with a hint of apple. With the palate delivering peacharine, grapefruit, smoky almond, rockmelon and tinges of mandarin and cashew. A multifaceted, textured wine with fruit, oak and natural acidity in harmony, finishing with great length of flavour. Approachable now or will reward short term cellaring.

**Geoff Johnston**



---

### *Wine Particulars*

Appellation:	McLaren Vale / Adelaide Hills
Vintage:	2018
Variety:	100% Chardonnay
Alcohol:	13.0%
Maturation:	New French Oak
Harvested:	February 2018
Bottled:	6 <sup>th</sup> March 2019

**94 Points: Wine Orbit – Sam Kim Feb 2020**

**GOLD MEDAL:**

**AWC Vienna International Wine Challenge 2019**

---

**PIRRAMIMMA Est. 1892**

Johnston Road McLaren Vale SA 5171

Ph: (08) 8323 8205 Fax: (08) 8323 9224