



Raise A Glass & Ruffle Some Feathers



VARIETY CHARDONNAY

REGION CENTRAL RANGES, NSW

TECHNICAL DATA

ALCOHOL	13.2%
PH	3.43
ACIDITY	5.7
RESIDUAL SUGAR	1g/L
CLOSURE	Screwcap
AVAILABILITY	750ml

2021 PREMIUM CHARDONNAY

CONTENTIOUS CHARACTER

CENTRAL RANGES, NSW

TASTING NOTES

Aged in oak for 15 months this wine displays green apple with hints of toasted oats on the nose, this also comes through on the palate providing apple strudel like flavours. The acidity is nice and clean which provides ample support and length for the wine.

WINEMAKER COMMENTS

These grapes were sourced from our Central Ranges vineyard in Cowra, with the vineyard itself is situated in an amazing fruit belt which has great access to water and has a temperate summer. This resonates in the fruit we obtain with it displaying balanced PH levels requiring little to no intervention on our part. The chardonnay this season and largely due in part to the timing of harvest delivered a wonderful granny smith apple smell and flavour which was lots of fun work with and brought out something interesting for a chardonnay.

VINIFICATION

Picked and pressed on the same day to limit oxidization, it was fermented in stainless steel tank. From there we transferred into a combination of French and Hungarian oak (30% new, 70% old), along with some lees which we agitated regularly over several months to build the profile of the wine. After 15 months we racked it off for fining for bottling.

FOOD

Chicken, pork and French cuisine.

DRINK

8-10 degrees.

Best over the short to medium term and will reward for long term cellaring.



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