



2019 Chardonnay Adelaide Hills

Story: K1 Chardonnay is styled to accentuate the characters of Kuitpo's cool growing conditions and terroir. The fruit is gently handled to ensure aromatics are retained, with French oak and partial malolactic fermentation used to enhance the wine's purity of fruit character.

Vintage: The 2019 growing season started with mild weather and below average rainfall. Some late Spring rain provided a bit of relief from the dry conditions. A heatwave in January was luckily too early in the ripening cycle to cause any damage to the fruit. This was followed by a very mild and dry finish to the vintage, allowing good hang time and flavour development to the smaller than average crop.

Nose: The nose offers a beautifully complex combination of white and yellow stone fruits, green apples, and almonds.

Palate: The palate is delightfully smooth and complex with lingering fruity notes of white peaches and green apples supported by mineral undertones.

Pairing: Try with chicken dishes such as Moroccan chicken tagine with preserved lemon and green olive cous cous.

Alc: 13%	TA: 6.43g/L
pH: 3.14	RS: 2.2g/L