

MORAMBRO CREEK



2022 Chardonnay

Our Vineyards

"Our family vineyard is located in the picturesque and historic Padthaway valley, 300 km south of Adelaide. Our rich, fertile terra rossa soils, environmentally friendly viticulture, low yield and exceptional fruit is how we consistently produce outstanding wines. Small parcels of the highest quality fruit are selected from our family vineyard and handcrafted to create wines with amazing depth of flavour, style and balance..." – David Bryson

Winemaking Notes

Fruit was harvested in the cool of the night and gently pressed. The juice was fermented in French oak barrels (35% new, 65% aged). Various components underwent: a wild ferment, malolactic fermentation and extended lees contact to give the wine further complexity and flavour. Individual parcels were selected and blended, then filtered to produce this Chardonnay without compromising the purity of the fruit in both flavour and aroma.

Vintage Overview

2022 was a good season with predominantly mild, dry days. Yields were generally low and this did result in some excellent parcels of fruit being harvested. Vine-balance was carefully monitored, resulting in fruit that demonstrates the vibrancy and fruit derived characters that we strive for in our wines.

Tasting Notes

Pale straw in colour. Concentrated citrus and white peach fruit flavours are complimented by delicate yeast and subtle spice aromas. The palate is clean and fresh with vibrant fruit flavours, mineral characters and a good lingering finish.

Production Statistics

Bottling Date: 7.02.2023
Sizes: 750ml
Region (GI): Padthaway
Varietal: Chardonnay
Alcohol: 13.5% alc/Vol
Total Acidity: 7.1 g/L
pH: 3.14

CSPC: 9327847005021 **USA:** 7845850 21192
ALLERGENS: Minimal Sulphur Dioxide added.

Morambro Creek Wines
Padthaway, South Australia.
Phone: +61 (0)8 8723 1065
www.morambrocreek.com.au

