

Yarra Valley Chardonnay is a queen amongst wines; sophisticated, serene and perfectly poised. A variety whose remarkable winemaking heritage combines with regional youth and vitality to deliver a rewarding, multi-faceted wine able to satisfy a thirst or take to the table.

## SMELLS OF

Fresh pear, lemon, poached apple, florals and marzipan

## TASTES LIKE

Crisp, fresh and dry with a stonefruit core and citrusy, pithy texture

## GOES WITH

Paella del Mar

BBQ chicken with fresh coriander salsa verde

Smoked salmon and Brie fritatta

Fiction, fantasy and a little romance

## WINE MAKING STUFF

202 I was the tale of two seasons. Leading up to harvest it was very wet and cool. Then only weeks before picking the sun came out and led to fully ripe and flavoursome Chardonnay with excellent natural acidity.

- Selective mechanical harvested Yarra Valley Chardonnay
- Harvested Feb-March 2021
- Gentile pressing with only free run juice used
- 50% oak matured on lees, for approximately
  9 months
- Partial indigenous fermentation in new and seasoned oak
- Barrels lees stirred monthly until winter
- No malolactic fermentation to keep it fresh and maintain natural acidity
- Alc/Vol: 13.0%
- Vegan friendly
- Style: Dry
- Cellaring: Up to 5 years