

ROSS HILL

Pinnacle Series Chardonnay 2023

VINTAGE CONDITIONS: Abundant rain and cooler temperatures in winter led to a late start to the growing season. Through spring and summer, the vines experienced cooler temperatures and wetter soils, meaning the vines could take their time to ripen the fruit. The final ripening happened in cool, dry conditions, ideal for flavour, acid and tannin development.

VINEYARD: Sourced from a range of high altitude vineyards around the Orange district.

VARIETAL: Chardonnay

WINE ANALYSIS: 13.4% v/v, pH 3.37, TA 5.9g/L

MATURATION: 9 months in French oak (39% new)

COLOUR: Pale straw

NOSE: Flint, jasmine flowers, yellow nectarines, grapefruit, vanilla and nougat.

PALATE: Yellow peach and green apple skin with notes of nutmeg on the back palate.

CELLAR: Up to 10 years



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