



FINE AUSTRALIAN WINES



CHARDONNAY 2023



Winemaking Our Head over Heels Chardonnay is harvested at optimum ripeness from specially selected parcels in the cool of the night, retaining the fresh, crisp and fruit driven style it's renowned for. Once at the winery, the fruit is crushed, destemmed and chilled to our bag press where gentle press cycles extract the juice. The free run juice portion juice is lightly clarified and fermented in stainless steel tanks at a low temperature, with an aroma enhancing yeast that promote varietal expression. After completion of ferment, the wine was left on yeast lees to retain freshness and enhance palate weight, ahead of blending, filtration, and bottling.

Tasting note Pale straw in appearance with vibrant aromas of yellow peach, tropical fruits and orange zest, that lead to seductive palate of peach compote, nectarine, mandarin and a crunchy acid line.

Region Riverina, New South Wales.

Wine Analysis Alcohol: 13.0% pH: 3.38
TA: 6.35 g/l RS: 2.4 g/l

Style Deliciously aromatic, medium bodied, crisp and dry.

Food Match Delightful as an aperitif, that also pairs wonderfully with Chicken Piccata or Lemon Risotto.

Cellaring This wine has been lovingly made to enjoy now but will benefit from careful short term cellaring.

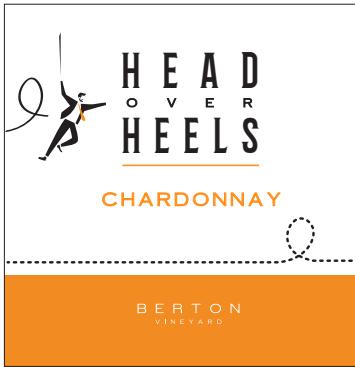
Matt Santos,
Winemaker



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Carton Packaging

Packaging Detail

Range: Head over Heels

Product: Chardonnay

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966002142

Carton Barcode No: 19335966002149

Bottle: Punted Burgundy

Bottle Weight (grams): 330

Package Weight (grams): 1090

Bottle Dimensions (hxd): 284mm x 78.1mm

Carton Size: 6 pack

Carton Dimensions: 324mm x 242mm x 303mm

Slipsheet Configuration: 39 (domestic) - 52 (export)