METAL LABEL

CLASSIC CHARDONNAY
2023

Winemaking

Our 2023 Metal Chardonnay heralds from the regional growing areas of Padthaway, Cowra and Barossa. The parcels are assessed and handled separately, with harvest determined when physiological ripeness, flavour development and fruit acidity is at an optimum. Harvested in the cool of the night, the parcels were delivered to our winery for chilling, destemming and membrane pressing, with only the free run juice retained for fermentation in a combination of stainless steel vats and French Oak puncheons. Once the regional parcels of Chardonnay had completed fermentation, the wines were blended and received sue lie treatment for three months, allowing appropriate integration and some softening via yeast autolysis for new blend. Once deemed ready, the parcel was stabilised and filtered ahead of bottling and bottle conditioning prior to release.

Tasting note

A vibrant, cool climate Chardonnay with aromas of citrus, yellow stone fruit, macadamia and allspice that couple with to a refined palate of poached stone fruit, mineral acidity and a textural finish.

Region

Padthaway SA, Cowra NSW and Barossa SA.

Wine Analysis

Alc – 13.5%	PH – 3.25
TA – 6.7g/L	RS – 4.0 g/L

Style

Medium to full flavoured and deliciously dry.

Food Match

A wonderful accompaniment to cream based pasta dishes or will pair equally well with roast chicken and all the trimmings.

Cellaring

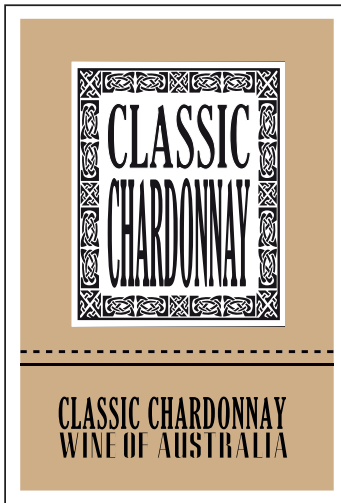This wine has been lovingly made to enjoy now, but will benefit from careful short term cellaring.

Winemaker,
James Ceccato

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Carton Packaging

Packaging Detail

Range:	Metal label
Product:	Classic Chardonnay
Approx. Case Weight:	8kg
Bottle Barcode No:	9335966002265
Carton Barcode No:	19335966002262
Bottle:	Premium Burgundy (AG-086)
Bottle Weight (grams):	550
Package Weight (grams):	1205
Bottle Dimensions (hxd):	284mm x 79.8mm
Carton Size:	6 pack
Carton Dimensions:	241mm x 161mm x 298mm
Slipsheet Configuration:	78 (domestic) - 104 (export)