



FINE AUSTRALIAN WINES

R E S E R V E

2023 Barossa

CHARDONNAY



Winemaking The fruit for our 2023 Reserve Chardonnay is sourced from a single vineyard in the Barossa Valley. Sun drenched days and meticulous attention in the vineyard, produced optimum fruit flavours and physiological ripeness. The parcel was harvested in the cool of the night in late February and delivered to the winery for processing. The grapes were then gently pressed into French oak Puncheons where fermentation occurred with the assistance of Burgundian yeast strains. Following fermentation, the wine was aged sur lie (with monthly battonage) for 8 months and bottled with minimal fining.

Tasting note Refined and complex with aromas of white peach, grapefruit, and fig, leading to flint and toasted brioche. The palate is layered and seamless, beautifully framed with mineral like acidity and a long, textural finish.

Region Barossa Valley, SA.

Wine Analysis Alcohol: 13.1% pH: 3.27
TA: 7.0 g/l RS: 3.0 g/l

Style Deliciously aromatic, full flavoured, crisp and dry.

Food Match Delightful as an aperitif, but also pairs wonderfully with fresh and cooked shellfish.

Cellaring This wine has been lovingly made to enjoy now but will benefit from careful cellaring for up to 5 years.

Matthew Santos
Winemaker





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Carton Packaging

Packaging Detail

Range: Reserve Range

Product: Chardonnay

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000209

Carton Barcode No: 19335966000206

Bottle: Premium Burgundy (AG-086)

Bottle Weight (grams): 560

Package Weight (grams): 1205

Bottle Dimensions (hxd): 294mm x 86mm

Carton Size: 6 pack

Carton Dimensions: 346mm x 259mm x 295mm

Slipsheet Configuration: 78 (domestic) - 104 (export)