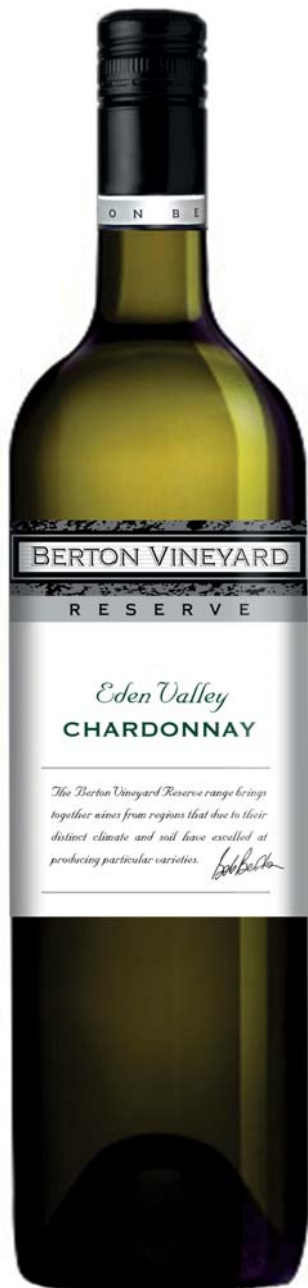




BERTON VINEYARDS



BERTON RESERVE 2016 CHARDONNAY

The Berton Vineyard Reserve range brings together wines from regions that due to their distinct climate and soil have excelled at producing particular varieties.

Vineyard and Vintage: The Reserve Chardonnay was harvested at night in Eden Valley in late February at 12.6 Baume. This was early for the vineyard, with mild weather, cool nights and early summer rains providing perfect ripening conditions. A warm and dry start to vintage meant little disease pressure.

Winemaking: The Chardonnay was crushed, destemmed and pressed in Eden Valley and then transported to Yenda for fermentation. The juice was inoculated and fermented in tank until 3 baume, when it was transferred to French oak where it fermented at 14 degrees until dry. The wine was left on yeast lees for 4 weeks while being stirred regularly. It was then racked off lees and filtered to stainless steel before bottling.

Tasting note: The Chardonnay presents soft white peach and nectarine flavours with hints of nutmeg and cinnamon spice. The palate features soft fruit and fresh acidity which help to carry toasted oak and caramelized cashew notes through a long and pleasant finish.

Region: Eden Valley

Wine Analysis: Alcohol: 13.6% pH: 3.22
TA: 6.60 g/l RS: 3.00 g/l

Style: Dry, medium bodied

Food Match: Roast pork or chicken and roasted potatoes

Cellaring: This wine has been made to drink now but will cellar for 5 years.

Winemaker,
James Ceccato





BERTON VINEYARDS

BERTON RESERVE CHARDONNAY



Carton

PACKAGING DETAILS

Range: Reserve Range

Product: Chardonnay

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000209

Carton Barcode No: 19335966000206

Bottle: Super Premium Claret - (AG-027)

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (height x diameter): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 315mm x 335mm

Slipsheet Configuration: 96 (domestic) - 84 (export)