



BERTON VINEYARDS

FOUNDSTONE UNOAKED CHARDONNAY

The first wines that we ever made were released under this label, so these wines are very special to us. Now, years later, we still take pride in selecting our fruit from the same vineyards and producing wines that are consistently full of flavour and made so they are ready to drink now. The Foundstone Unoaked Chardonnay is a good honest appealing fruit driven wine that has aromas of candied lemon, lime and honeydew melon. The palate is a fusion of sweet citrus pear drop and ripe melon flavours that continue to a long and zesty finish.

Winemaker: James Ceccato

Food Match: The wine is best enjoyed with lightly fried fish, a new season vegetable stack or just as an aperitif.

Cellaring: This wine has been made to drink now but will cellar for 2 years.



TECHNICAL DETAILS

Vintage: 2016 Region: South Eastern Australia

Alcohol: 12.8% pH: 3.4

Total Acidity: 6.26 g/l Residual Sugar: 1.9 g/l

Awards:



www.bertonvineyards.com.au



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PACKAGING DETAILS

Range: Foundstone

Product: Unoaked Chardonnay

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000247

Carton Barcode No: 19335966000244

Bottle: Punted Burgundy

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (height x diameter): 297mm x 80mm

Carton Size: 6 pack

Carton Dimensions: 242mm x 162mm x 303mm

Slipsheet Configuration: 78 & 104
