



FINE AUSTRALIAN WINES

METAL LABEL

CLASSIC CHARDONNAY 2019



Winemaking Harvest timing in our Padthaway and Coonawarra vineyards was determined by sugar, acid and flavour development in the grape. Harvest took place in the cool of the night with fruit processed immediately to retain fresh fruit flavours and minimise oxidation. Fruit was destemmed and chilled to bag press where it underwent a gentle press cycle with inert gas coverage. The resultant juice was lightly clarified and transported to our Yenda based winery. A slow fermentation followed at temperatures of 14° – 16°C using carefully selected yeast. After six months on lees with premium French oak staves and a small portion in French oak puncheons, the wine was blended and filtered.

Tasting note A fresh cool climate Chardonnay, this wine pulls together quenching citrus flavours and delicate French oak. The bouquet is filled with aromas of grapefruit, pineapple and white rose which carry to the palate along with nuances of lemon slice and cashew. The wine finishes soft and creamy with lingering notes of zest and vanillin.

Region Padthaway (SA)

Wine Analysis Alcohol: 13.50% pH: 3.32
TA: 7.10 g/l RS: 3.60 g/l

Style Dry, light bodied.

Food Match A nice accompaniment to rich and creamy chicken or pasta dishes.

Cellaring Ability to cellar well over the next 2 – 3 years.

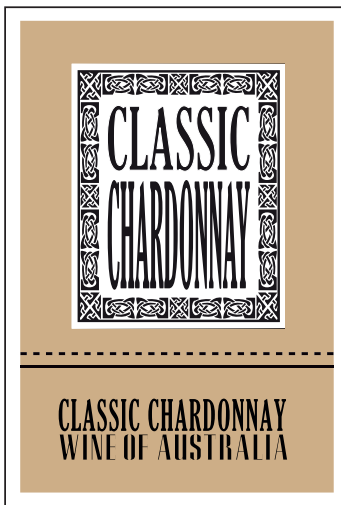
Winemaker,
James Ceccato



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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): 415

Package Weight (grams): 1070

Bottle Dimensions (hxd): 284mm x 79.8mm

Carton Size: 6 pack

Carton Dimensions: 241mm x 161mm x 298mm

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