

FOUNDSTONE

UNOAKED CHARDONNAY 2023



The Foundstone Chardonnay was harvested at optimum ripeness from specially selected parcels in the early hours of the morning, retaining the fresh, crisp and fruit driven style it's renowned for. Once at the winery, the fruit is crushed, destemmed and chilled to our bag press where gentle press cycles extract the juice. The free run juice portion juice is clarified and fermented in stainless steel tanks at a low temperature, with an aroma enhancing yeast that promote. After completion of ferment, the wine was left on yeast lees to retain freshness and enhance palate weight, ahead of blending, filtration, and bottling.

Tasting note

Pale straw in appearance with vibrant aromas of peach, citrus zest and nutmeg that lead to seductive palate of mango and mandarin with a lovely acid line and lingering finish.

Region

Riverina, New South Wales.

Wine

Alcohol: 13.0%

pH: 3.38

Analysis

TA: 6.35g/l

RS: 2.6 g/l

Style

Deliciously aromatic, medium bodied, crisp and dry.

Food Match

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UNOAKED CHARDONNAY Cellaring

Delightful as an aperitif, that also pairs wonderfully with grilled chicken or a seasonal vegetable stack.

This wine has been lovingly made to enjoy now but will benefit from

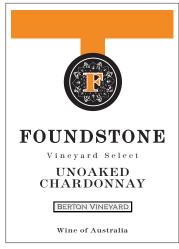
careful short-term cellaring.

Matt Santos, Winemaker



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UNOAKED CHARDONNAY – 2023



Carton Packaging

Packaging Detail

Range: Foundstone

Product: Unoaked Chardonnay

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000247

Carton Barcode No: 19335966000244

Bottle: Punted Burgundy

Bottle Weight (grams): 330

Package Weight (grams): 1090

Bottle Dimensions (hxd): 284mm x 78.1mm

Carton Size: 6 pack

Carton Dimensions: 242mm x 162mm x 303mm

Slipsheet Configuration: 78 (domestic) - 108 (export)