



FINE AUSTRALIAN WINES

HEAD over HEELS

CHARDONNAY 2020



Winemaking In the vineyard drought conditions provided warm and dry weather in the Riverina. Yields were a little low and some heavy rain before vintage affected some of the earlier varieties, with alcohols a little lower than expected. The local Chardonnay selected for this wine is usually harvested a little earlier, making this fresh, crisp and fruit driven style. After harvesting, the fruit is crushed and chilled to our bag presses where gentle press cycles extract the juice. This juice is then lightly clarified and fermented in stainless steel tanks at low temperatures which assists in the production tropical fruit flavours and esters. After completion of ferment, the wine was left on yeast lees for an extended period, providing a creamy mouthfeel prior to filtration and bottling.

Tasting note Fresh aromas of white rose with notes of vanilla and nutmeg carry through to a crisp palate. Flavours of peach, mango and mandarin feature upfront with nuances of vanilla and cream and a zesty acid line.

Region Riverina (SEA)

Wine Analysis Alcohol: 13.50% pH: 3.30
TA: 7.4 g/l RS: 2.3 g/l

Style Dry, light and refreshing

Food Match Enjoy with lightly battered fresh fish, your favourite chicken or vegetable dish.

Cellaring This wine was made to drink now!

Winemaker,
James Ceccato

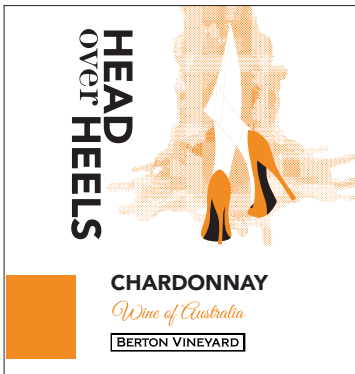


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CHARDONNAY
2020

Packaging Detail



Carton Packaging

Range: Head over Heels

Product: Chardonnay

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966002142

Carton Barcode No: 19335966002149

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 12 pack

Carton Dimensions: 226mm x 300mm x 313mm

Slipsheet Configuration: 64 (domestic) - 56 & 42 (export)