



# FARM TABLE

## 2016 CHARDONNAY

### WINEMAKING

The fruit for this wine was harvested from our vineyards in the Strathbogie Ranges. We chose to harvest at 5am on February 29 and March 4 – because these are some of the coolest hours of the day. Doing this ensures fruit temperature remains low thus preserving primary fruit flavors, which is important in creating a modern style, fruit-forward Chardonnay.

The wine is fermented in high tech, stainless steel, sweep-arm fermenters at around 57° F to further maximize the fruit flavors and color.

The wine then aged six months in French oak barrels (10% new).

**Special Comments:** 2016 was an early season, producing fruit-forward, full-bodied Chardonnays. To build complexity of flavor in the wine, we handled the grapes from different sections of the vineyard with different winemaking techniques, such as extended lees contact.

### THE WINE

This wine is pale straw with light green reflections. The nose is packed with stone fruit character such as grape and rock melon. The palate boasts peach and melon flavors with a generously flavored, soft finish.

PH 3.45      T/A 7 g/L      Alc 13.6%

### FOOD MATCH

Matches beautifully with free-range chicken coq au vin.

### CELLARING RECOMMENDATION

Enjoy now.

