



FARM TO TABLE



CHARDONNAY 2019

OVERVIEW As dedicated grape and sheep farmers, we have deep respect for provenance, husbandry and craftsmanship in food and wine. Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine. Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Victoria

VINTAGE CONDITIONS 2019 was our lowest yielding year on record. Another warm, dry year which produced very good wines across whites and reds. Windy conditions during flowering resulted in low yields. These low yields meant that fruit quality was excellent and natural acidity remained high, perfect for making fine wine.

WINEMAKING A significant portion of this wine was matured in French oak puncheons which are normally reserved for only our finest wines. The low yields creating a small blend of this wine means the percentage coming from stainless steel tanks is relatively small. This wine shows a richness and complexity way beyond its station!

WINE ANALYSIS Alc/Vol: 13.5%
Acidity: 5.9 g/L
pH: 3.39

COLOUR Pale gold.

NOSE Rich varietal peaches and cream, rockmelon tropical notes, light oak touch.

PALATE Full flavoured white peach, ripe tropical flavours and a crisp, clean finish with great length.

PEAK DRINKING Drink now to 2024