



FARM TO TABLE



CHARDONNAY 2021

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 We harvested the fruit at various times throughout the 2021 season. Cool conditions and gradual ripening meant we could have Chardonnay spanning the full spectrum of flavor from citrus to tropical. This wine will age gracefully.

WINEMAKING The fruit for this wine was gently crushed and the juice was fermented in stainless steel to maintain primary fruit aromas and flavors. A significant portion of this wine was matured in French oak puncheons which are normally reserved for our finest wines. This wine shows a richness and complexity way beyond its station!

WINE ANALYSIS Alc/Vol: 12.7%
Acidity: 6.8 g/L
pH: 3.59

COLOR Bright golden straw.

NOSE Ripe peaches, green apple and fragrant lemon with subtle oak and hints of dried coconut.

PALATE Medium bodied and silky with fresh stone fruit, zesty citrus, toasted almond and lemongrass on the finish.

PEAK DRINKING Drink now to 2026.