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MARTIN'S PICK UP  
CHARDONNAY

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**GRAPE VARIETIES RATIO (%) & SOURCE:**

Chardonnay ex South Australia

**HARVEST DATE:**

February & March

**WOOD DETAILS:**

Nil

**VINTAGE CONDITIONS:**

The growing season began after excellent late Winter and early Spring rains had replenished the soil profiles. Mild weather at flowering led to an even fruit set across our Chardonnay vineyards resulting in full flavoured bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild, which has resulted in Chardonnay grapes that have retained their freshness, acidity and are wonderfully aromatic and expressive

**WINEMAKING/VITICULTURE:**

Our winemaking is focused on minimal intervention to give our Chardonnay depth, complexity and personality.

**TERROIR/SITE:**

The Chardonnay grapes are grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop

**TASTING COMMENTS:**

Colour: Pale straw.

Aroma: Classic Chardonnay aromas of fresh white peach and ripe melons complimented by subtle hints of vanilla and toast from French oak.

Palate: Rich fruit flavours and creamy textures are perfectly balanced by crisp acidity, flavours that immediately entice the palate from the first glass.



TOTAL ACIDITY (g/L):	6.3
pH:	3.39
ALCOHOL (%v/v):	13

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