

COUNTERPOINT

CHARDONNAY

GRAPE VARIETIES & SOURCE:

Chardonnay ex South Australia

HARVEST DATE:

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

Good Spring rains and a long slow ripening period allowed our Chardonnay grapes to ripen to their full potential.

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.

Aromas: Classic Chardonnay aromas of fresh white peach and ripe melons.

Palate: Rich fruit flavours and creamy textures perfectly balanced by crisp acidity entices the palate from the first glass to the last.

TOTAL ACIDITY (g/L):	6.0
pH:	3.44
ALCOHOL (%v/v):	12.5

