



CAMBRIDGE CROSSING

CHARDONNAY 2022

GRAPE VARIETIES RATIO (%) & SOURCE:

Chardonnay ex South Australia

HARVEST DATE:

February & March 2022

VINTAGE CONDITIONS:

A mild spring and flowering season produced an even set of Chardonnay berries. Spring, Summer and Autumn temperatures were mild, combined with cool nights which enabled our Sauvignon Blanc vines to produce grapes with excellent flavour, depth and freshness.

WINEMAKING/VITICULTURE:

The Chardonnay for this wine is sourced from vineyards in South Australia, where our access to the latest clonal and rootstock combinations continues to deliver outstanding fruit. Our winemaking is focused on minimal intervention with the use of wild yeasts, malolactic fermentation, lees contact and subtle oak to give our Chardonnay depth, complexity and personality.

TASTING COMMENTS:

Pale straw yellow in colour. Ripe nectarine, fig and nougat aromas with accents of wild honey. These are supported by freshly cut hay and cinnamon spice. Layers of flavour build across the palate reflecting the fruit, natural fermentation and ageing on yeast lees. The slightest hint of oak comes through as cinnamon and spice. Balanced acidity gives the wine a refreshing finish.

ALCOHOL (%v/v):	13.5
TOTAL ACIDITY (g/L):	5.9
RESIGUAL SUGAR (g/L):	2.8
pH:	3.37

