



Where East meets West...a fun, engaging and interesting new world design, ready to cut-through the flow of heavily traditional old world and new world wine labels. A Western Take on a traditional Asian design, the wines are packed with varietal flavour and freshness, ideal for immediate consumption and for any occasion.

CHARDONNAY 2021

Grape Varieties & Source

Chardonnay ex South Australia

Harvest Date

February & March 2021

Vintage Conditions

Mild weather at flowering led to an even fruit set across our Chardonnay vineyards resulting in full bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionnaly mild which resulted in grapes that retained freshness, acidity and wonderfully expressive Chardonnay flavours.

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 typified by stone fruit, melon and grapefruit flavours. Our winemaking is focused on minimal intervention with 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 with accents of wild honey, supported by freshly cut hay and cinnamon spice. Medium bodied, on the palate the slightest hint of oak comes through as a hint of cinnamon and spice. Balanced acidity gives the wine thrust through to the refreshing finish.

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| Alcohol % | 13.5 |
| Total Acidity (g/L) | 6.36 |
| pH | 3.45 |
| Residual Sugar (g/L) | 0.8 |

