

# COUNTERPOINT

## CHARDONNAY

Counterpoint by definition, is the formation of a pleasing or notable contrast from one element to something else. With no fuss and no mystifying wine jargon, these wines amplify the outstanding quality of the grapes to produce simply great fruit flavour.

### Grape Varieties & Source

Chardonnay ex South Australia

### Harvest Date

February & March 2022

### Vintage Conditions

Growing conditions for vintage 2022 began with a mild Spring & flowering period which helped produce an even set in our Chardonnay vines. The mild but dry harvest period with cool nights meant that our Chardonnay vines produced grapes with excellent flavour, depth and freshness which we were able to capture and bring into the winery.

### Winemaking/Viticulture

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 in colour. Classic Chardonnay aromas of fresh white peach and ripe melons complimented by subtle hints of vanilla and toast from French oak. Rich fruit flavours and creamy textures perfectly balanced by crisp acidity entices the palate from the first glass to the last.

Alcohol %	13.0
Total Acidity (g/L)	5.88
pH	3.40
Residual Sugar (g/L)	2.6

