



Copperstone Creek

2020 Copperstone Creek Chardonnay

Australia > South Eastern Australia

Dry, White, Still wine

100% Chardonnay

Fresh tropical and stone fruit notes on the nose, Melon and gooseberry freshness with zesty acid to finish off the palate.

Viticulture

The Chardonnay grapes selected for this wine are situated on sandy loam with deep dark clay loam under soil. The vines are 18 years old and trained to a single cordon with two foliage wires.

Vinification

The grapes are harvested at night during the coolest part of the day. Upon arrival at the winery the grapes are lightly crushed ensuring the free run juice extraction contains minimal phenolics. The juice is fermented on French and American oak staves to give complexity to the varietal fruit flavours.

Recommendation

The crisp finish of this wine will complement any seafood dishes, Asian salads, roast chicken and creamy pasta dishes.

Alcohol:	12.50 %
Sugar:	6.90 g/l
Acidity:	5.85 g/l
pH:	3.36

