



## Chardonnay Semillon 2019

### Viticulture:

The Chardonnay and Semillon fruit parcels in this blend are sourced from selected vineyards in South Eastern Australia. Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases. The vineyards are drip irrigated and trained to a single cordon single foliage wire. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.

### Vinification:

The Semillon grapes are harvested in the early morning to avoid damage to the Semillon vines which can snap if harvested during cold nights. The Chardonnay which can handle the cooler weather is harvested during the night. The grapes are lightly crushed ensuring that the free run juice extraction contains minimal phenolics. The juice is fermented on French oak staves to give complexity to the varietal fruit flavours.

### Technical Details:

Alc/Vol:	12.0%	TA:	2.9 g/L
pH:	3.38	RS:	2.6 g/L

### Tasting Note:

Brilliant pale straw colour with a ripe lemon hue. Fresh green apple and lemon rind with lifted melon fruits on the nose. Nice balance of fruit sweetness on the palate consisting of smooth soft peachy melon fruit with a richly textured creaminess and clean acid astringency on the palate.

### Recommendation:

Delicious on its own or an ideal accompaniment to chicken, fish or salad dishes