



2017 Copperstone Creek Chardonnay

Australia > South Eastern Australia

100% Chardonnay

Pale Straw with bright lemon hue. Fresh green apple and citrus aromas. Melon, ripe peach and gooseberry freshness with a creamy texture and a fresh crisp finish off the palate.

Viticulture

The Chardonnay grapes are specially selected from small parcels of vines in South Eastern Australia situated on sandy loam with deep dark clay loam under soil. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.

Vinification

Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases. 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:	12.00 %
Sugar:	4.00 g/l
Acidity:	6.00 g/l
pH:	3.20

