CURRABRIDGE

2023 Currabridge Chardonnay

Australia > South East Australia

85% Chardonnay

15% Semillon

Is Vegetarian: Yes

Is Vegan: Yes

This well balanced Chardonnay displays aromas of roasted bread, nuts and butter. On the palate you will feel flavours of peaches, pineapple and melons. Serve chilled at 9-11°C.

Viticulture

The Chardonnay grapes which were selected for this wine are situated on sandy loam with deep dark clay - loam under soil. The vines are 15 years old and are trained to a single cordon with two foliage wires.

Vinification

The Chardonnay grapes are harvested at night during the coolest period of the day. The juice receives oxidative handling to help reduce phenolic content which can cause browning as a wine ages. The wine is fermented in stainless steel insulated tanks at temperatures between 12 and 16 degrees. The finished wine is then stored in insulated stainless steel tanks.

ABV: 12.5%%

Total Acidity: 5.2g/l

Residual Sugar: 3.0g/l