

# Aldridge

EST 1991

2024

## CHARDONNAY



**Winemaking** Our 2024 Chardonnay was grown in the inland region of the Riverina. A mild start to summer that lead to sun drenched days, producing optimum fruit flavours and physiological ripeness. The parcels were harvested in the cool of the night during the month of February and delivered to the winery for draining and membrane pressing. Fermentation was undertaken at cool temperatures, using several yeast strains selected to elevate aromatics, texture and promote mouthfeel. Once dry, the parcels spent six months on sur lie, before blending, clarification, stabilisation and bottling.

**Tasting note** Fragrant aromas of nashi fruit, nectarine and orange zest, lead to a generous and textural palate of toasted kernel, poached peach and bright acidity.

**Region** Riverina (SEA)

**Wine Analysis** Alcohol: 13.7%, pH: 3.5 Acid: 6.7gm/L, RS: 3gm/L.

**Style** Dry, medium bodied and textural.

**Food Match** Delightful as an aperitif, that also pairs beautifully with chicken salad, pan-fried fish fillets and pork fillet with mustard

**Cellaring** This wine has been lovingly made to enjoy now but will benefit from careful short-term cellaring.