



CRANSWICK E S T A T E



2024

Chardonnay PADTHAWAY



Winemaking Cranswick Estate Chardonnay was grown on a pristine vineyard in South Australia's Padthaway. Select parcels were assessed and harvest determined when physiological ripeness, flavour development and fruit acidity was at an optimum. Harvested in the cool of the night, the parcels were delivered to our winery for chilling, destemming and membrane pressing, with only the free run juice retained for fermentation in a combination of stainless-steel vats and French Oak puncheons. After maturation sur lie, the parcel was stabilised and filtered ahead of bottling and conditioning prior to release.

Tasting note Vibrant aromas of ripe pineapple, lime zest, yellow stone fruit and vanillin oak, lead to a palate of lemon curd, subtle oak and a zesty, acid line with a textural finish.

Region Padthaway, South Australia.

Wine Analysis Alcohol: 13.5%, pH: 3.4, Acid: 6.7 g/L, Sugar: 4.5 g/L .

Style A modern take on classic Chardonnay. Medium bodied, crisp and dry, with subtle oak nuances.

Food Match Delicious as an aperitif, that also pairs wonderfully with baked lemon chicken, or fresh soft-shell crab.

Cellaring Crafted to enjoy now but will benefit from careful short-term cellaring.