



2018 Cranswick Outback Creek Chardonnay

Australia > South Eastern Australia

Chardonnay

White with a ripe lemon hue colour. Fresh green apple and lemon rind aromas. Ripe peach and melon flavours, a richly textured creaminess and a fresh, acid finish.

About us

Founded by Graham Cranswick Smith, the wines take their cue from his family name, thought to derive from the Crane's Wyke (the village of cranes) in Yorkshire as recorded in the medieval Domesday Book. The Cranswick wines are expertly crafted to reflect the very best of Australia's winemaking heritage. Offering a three tier range of classic wines designed to be superb examples of Australian varietals from carefully selected vineyards in New South Wales and South Australia, the Sarus range being sourced from the Barossa.

Viticulture

Grapes are harvested from a young vineyard of 10 years old, situated on sandy loam soils. The vineyard is drip irrigated and trained to a double cordon single foliage wire. Fruit was harvested between 12 and 12.5 Be

Vinification

The Chardonnay grapes are harvested at night during the coolest period of the day. The grapes are lightly crushed insuring 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. Wine is allowed to remain on oak and ferment lees for two months. To help give some extra fullness and mouth feel to the palate.

Recommendation

Delicious served with creamy pasta dishes or cold salmon

Alcohol:	12.50 %
Sugar:	4.85 g/l
Acidity:	7.13 g/l