

# TASTING NOTES

## 2021 MORNINGTON PENINSULA CHARDONNAY

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### GRAPES

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Chardonnay

### DISTRICT OF ORIGIN OF GRAPES

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Mornington Peninsula

### VINIFICATION

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Cropped at approximately 2 tonnes per acre handpicked fruit was sourced from cool, higher altitude, prime vineyard sites on the Mornington Peninsula.

Whole bunch pressed to French oak hogsheads (12% new) for fermentation and maturation for 12 months on lees in oak before bottling.

### OAK MATURATION

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French oak hogsheads (12% new)

### ANALYSIS

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Alcohol 13%

pH 3.32

Acid 6.7 g/L

### COLOUR

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Pale Straw

### NOSE

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Honeydew with hints of apple, key lime pie and spice.

### PALATE

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Juicy lime & white peach, with a textural mid palate through to focussed finish. Big flavours are restrained by balanced acid and a touch of oak.

### FOOD MATCH

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Crisp skinned, pan roasted Barramundi with lemon butter.

### WINEMAKERS COMMENTS

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2021 vintage marks our inaugural foray into this world renowned cool climate region and couldn't be happier with the result.

The vintage, despite some challenges, produced pristine fruit with beautiful natural acidity and fruit ripeness resulting in a fresh, textural & balanced Chardonnay that shows off just what the region can produce.