

ARE YOU GAME?



CHARDONNAY 2019

FOR ADDED INTRIGUE WE BLENDED IN A
DASH OF ARNEIS



OVERVIEW Winemaking is a game of quick wit, experience and endurance. Each year Mother Nature challenges us to a match and each year we respond; moving deftly with the lightest touch.

As seasoned contenders, we know how to play the game. The resulting blend is captivating; light on it's feet yet full of character and perfect with food.

Are you Game?

VINEYARD REGION Central Victoria

VINTAGE CONDITIONS 2019 was our lowest yielding year on record. Another warm, dry year which produced very good wines across the board. Windy conditions during flowering also resulted in super low yields. These low yields meant that fruit quality was excellent and natural acidity remained high.

WINEMAKING This wine was fermented in stainless steel tanks to preserve the primary fruit flavours. A combination of fermentation techniques including barrel, wild, malolactic and stainless steel were used to build texture and complexity. The wine then spent four months on yeast lees to build secondary complexity into the palate. To contribute some delicate floral notes, a dash of Arneis was added to the final blend.

WINE ANALYSIS Alc/Vol: 13.5%
Acidity: 5.7 g/L
pH: 3.42

COLOUR Pale gold

NOSE White peach, subtle citrus and a hint of vanilla from oak

PALATE Medium bodied showing good intensity of stone fruits with fine texture, length and a lovely clean finish.

PEAK DRINKING Drink now to 2023