

CLARINGTON
CHARDONNAY 2016

Colour

Light yellow/green

Aroma

Concentrated flavours of ripe peach and green apple persuades one to the first sip

Palate

This fashionable wine brings new meaning to Chardonnay with a rich palate and unprecedented flavour concentration. Ripe peach, lime and green apple persists in the mouth and lingers with notes of vanilla to a long, crisp finish.

Vinification and Maturation

Grapes came from selected terroirs with vines growing in soils with a relatively high clay and limestone content - ideal for growing outstanding Chardonnay grapes. The grapes were partially whole-bunch pressed, settled and cold-fermented at 15 °C. Extended lees contact yielded the unique full style of the wine, while a stainless steel fermented component brings the fresh aromatics to this spectacular wine.

Wine analysis

Alcohol – 13.33%

TA – 5.77g/L

RS – 1.99g/L

pH – 3.45