

## Chardonnay

2019

Beechworth VIC

### Tasting Notes

— Perfect, pale green colour and lifted grapefruit aromas. The minimal oak sits nicely with the fine, juicy citrus flavours on the palate accompanied by subtle bran meal. The driving force of this wine is the acidity – long and pure. Approximately 90% from Beechworth the balance from Orange, the final components of this wine basically selected themselves.

### Winemakers Comments

Sufficient winter rainfall in 2018 saw the vines off to a great bud burst. A cool, dry, early growing season saw the vines in good health and then 200mm of rain fell in early December. This resulted in great canopy growth which sheltered the vines during the heat spike in mid-January. Harvest progressed under clear blue skies.

Brokenwood, along with a large number of Chardonnay producers, are harvesting much earlier than 10 years ago. This is partly due to a lot of vineyards reaching maturity, and therefore having great fruit flavour and concentration at lower sugar levels. Additionally, consumers are demanding more finely structured Chardonnay, meaning lower alcohols and less oak.

### Vinification

The wine saw oxidative handling, which results in low phenolics and ultimately, a greater complexity. A combination of pure yeast ferments with small parcels of wild ferments.

### Food

Rich seafood, pasta and light meat dishes.

### Drink

Drinking very well now or over the short term.



### VARIETY

Chardonnay

### REGION

Beechworth VIC

### TECHNICAL DATA

|                |          |
|----------------|----------|
| Alcohol        | 12.9%    |
| pH             | 3.16     |
| Acidity        | 7.5g/L   |
| Residual Sugar | 1.5g/L   |
| Closure        | Screwcap |
| Availability   | 750ml    |
| RRP            | A\$30    |

