TASTING NOTES

the accomplice

Chardonnay 2013

Region
Riverina

Appearance
Straw with fresh green hues.

Bouquet
Lifted aromas of peach and nectarine complemented with some very subtle vanillin oak.

Palate
The palate is soft with a creamy texture and is balanced by fine acidity to give a clean and very long finish.

Suggested Cuisine
Fish and prawn pie.

General Characteristics
Medium Dry / Medium Bodied

Vintage Conditions
2013 saw low rainfall in spring with January being quite dry and warm. The dry weather allowed fruit to reach optimum ripeness, with good balance of acidity and flavour. Some light showers fell in late February which helped to freshen the fruit, but not enough for disease to take hold. Vintage started later than 2012 but finished with a flurry with all whites and reds harvested by the end of March.

Winemaking
Chardonnay from selected vineyards in the Riverina, chosen for their intense varietal characters. Warm fermentation and a wide variety of yeast strains were used to add complexity and texture.

Wine Analysis
Alc/Vol: 13.0% pH: 3.36 TA: 6.5g/L

Cellaring
Enjoy now or cellar up to three years.