

METAL LABEL

CLASSIC CHARDONNAY 2023



Our 2023 Metal Chardonnay heralds from the regional growing areas of Padthaway, Cowra and Barossa. The parcels are assessed and handled separately, with harvest determined when physiological ripeness, flavour development and fruit acidity is at an optimum. Harvested in the cool of the night, the parcels were delivered to our winery for chilling, destemming and membrane pressing, with only the free run juice retained for fermentation in a combination of stainless steel vats and French Oak puncheons. Once the parcels of Chardonnay had completed fermentation, the wines were blended and aged 'sur lie' for three months, allowing appropriate integration some creaminess softening via yeast autolysis. The parcel was stabilised and filtered ahead of bottling and bottle conditioning prior to release.

Tasting note

A vibrant, cool climate Chardonnay with aromas of citrus, yellow stone fruit, macadamia and allspice that couple with to a refined palate of poached stone fruit, mineral acidity and a textural finish.

Region

Padthaway SA, Cowra NSW and Barossa SA.

Wine

Alc – 13.5%

PH - 3.25

Analysis

TA - 6.7g/L

RS - 4.0 g/L

Style

Medium to full flavoured and deliciously dry.

Food Match

A wonderful accompaniment to cream based pasta dishes or will pair

equally well with roast chicken and all the trimmings.

Cellaring

This wine has been lovingly made to enjoy now, but will benefit from careful short term cellaring.

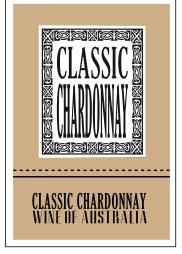


Winemaker, James Ceccato



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Carton Packaging

Packaging Detail

Range: Metal label

Product: Classic Chardonnay

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966002265

Carton Barcode No: 19335966002262

Bottle: Premium Burgundy (AG-086)

Bottle Weight (grams): 560

Package Weight (grams): 1205

Bottle Dimensions (hxd): 284mm x 79.8mm

Carton Size: 6 pack

Carton Dimensions: 241mm x 161mm x 298mm

Slipsheet Configuration: 78 (domestic) - 104 (export)