



CHARDONNAY



The Balnaves Coonawarra Vineyard was established in 1975 and is situated at the southern end of the Coonawarra Terra Rossa strip. The family, which has been associated with the district since 1855, and remains fully committed to a high level of ‘hands-on’ involvement.

Chardonnay was hand picked in early March at 12.3 Baumé after a long, cool ripening period. Whole bunch pressed and barrel fermented with half wild ferment and half AWRI 1375 yeast, followed by 11 months maturation on lees in 25% new oak. A vibrant wine of purity and drive, aromatic lemon zest and jasmine on the nose are complemented by a complex palate of white peach, chamomile and almond nougat. 24 barriques produced.

RRP	\$30.00
VINTAGE	2023
ALC/VOL	13%
TOTAL ACID	7.23 g/L
pH	3.17
CELLARING	2 – 4 years