

# 2021 SOUTHSIDE CHARDONNAY



## Tasting Notes

**Nose:** A lovely inviting nose exhibiting pink blossom florals, pomegranate, and hints of nectarine and stone fruits.

**Palate:** This wine showcases the character of the vineyard. The wine is about the terroir and the flinty acidity that is encouraged by this site. Spice and grapefruit coalesce with the flinty acidity giving drive and a satiating quality to the long finish.

**Pairing:** Fillet of grilled barramundi with bbq greens.

## Technical Notes

**Vineyard:** 100% Estate Grown (Wilyabrup), 5% Gin Gin Clone, 95% Bernard Clones (95, 96, 76)

**Winery:** Machine Harvested in the cool hours of early morning. Processed immediately. Softly pressed to tank before being transferred to oak. Wild ferment encouraged. Wine left on lees for 10 months with occasional batonnage. MLF was not encouraged.

**Fermentation:** 17% new French Hogsheads, 83% combination 1-3 year old French Hogsheads.

**Alcohol:** 12%

**Total Acidity:** 6.91mg/l

**Residual Sugar:** 0.8g/L

**Cellaring:** 3-5