

# 2020 SOUTHSIDE CHARDONNAY



This Chardonnay will appeal to those seeking a fruit driven style with depth and length.

## Tasting Notes

**Nose:** Warm brioche, cashews, vanilla, spiced apple pie with cream and a hint of citrus zest.

**Palate:** Soft and inviting with structural oak that allows the fruit to shine. Flavours of white nectarine, peach and yellow grapefruit sit in harmony with delicate spice, cashews, toasted brioche, and apple pie on the finish.

**Pairing:** Crayfish, marron or other shellfish would be perfectly balanced by this wine. Or stick with the classics and pair with roast chicken and crispy potatoes.

## Technical Notes

**Vineyard:** This Chardonnay is hand-picked and is 100% sourced from Lenton Brae's estate vineyard. Our Chardy is all grown on the south side of our property, which allows the grapes the best time in the sun. It's predominantly the 'Gin Gin' clone with smaller components of a variety of 'French' clones blended for aromatic complexity and texture.

**Winery:** Total wild yeast fermentation has added aromatic complexity and texture to the mouthfeel of the wine; barrel fermentation complements the flavour intensity and length. We have used about 20% new oak to allow the fruit to shine. The wine was naturally settled and bottled without any fining.

**Fermentation:** New and Aged French Oak Hogsheads

**Alcohol:** 13.5%

**Total Acidity:** 5.5 g/l

**Residual Sugar:** >1 g/l

**Cellaring:** Drink Now or to 2025