



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.

Vintage 2021 in Coonawarra was an exceptional season resulting in wines with profound fruit depth and textural complexity. This fruit was hand picked in late February at 12.4 Baume from Balnaves’ two chardonnay blocks. Whole bunch pressed juice was barrel fermented (17% new oak), with half wild ferment and half AWRI 1375 yeast. A complex nose of lemon, chamomile, and balanced almond complements an integrated palate and zesty lemon drive, 11 months lees contact preceded bottling in February 2022, 35 barriques produced.

RRP	\$30.00
VINTAGE	2021
ALC/VOL	13.0%
TOTAL ACID	7.47 g/L
pH	3.17
CELLARING	2 – 4 years