

## 2022 Southside Chardonnay



### Tasting Notes

**Nose:** This is clean fruit, with a lifted and inviting nose with hints of cashew, orange blossom, raspberry blossom, and candied granny smith apples.

**Palate:** This wine has an inviting and approachable palate. Made as an early drinking chardonnay, the palate still exhibits a beautiful integration of fruit, with the smallest suggestion of oak nestled gently within the palate. There's a rounded and integrated palate with notes of orange blossom and lemon pith, along with some kitchen spices and white pepper on the finish.

**Pairing:** A sundowner or aperitif!

### Technical Notes

**Vineyard:** The fruit was sourced from three different vineyards to increase the complexity of this style. Two vineyards were situated within the Wilyabrup region, and close to the coast, which is responsible for the minerality and saline edge to the wine. The fruit was picked in the cool of the night and processed immediately to retain freshness.

**Winery:** Approximately half of the juice was run off to a combination of used and new French oak barriques, barrels, and puncheons. Wild fermentation was encouraged in some barrels, whereas others were carefully inoculated – as was the stainless steel portion. Batonnage occurred on a weekly basis in the immediate period after fermentation before the wine was left to rest on its lees to encourage mouthfeel. The wine was then blended and bottled.

ABV (%):	12.6
Acidity (g/L):	6.8
Sugar (g/L):	<1.0
Cellaring:	Drink now or cellar for the next ten years.