



**pacha
mama**

chardonnay

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2017**

Grapes: 100% Chardonnay.

District of Origin of Grapes: 100% Yarra Valley.

Vinification: All our Chardonnay fruit is hand picked in the cool of the morning, gently whole bunch pressed, settle overnight and racked to barrels for fermentation. All parcels underwent wild fermentation, further enhancing the complexity and individuality of the final wine. Following fermentation, the wine remained on yeast lees with occasional stirring for up to 10 months to add further layers and texture to the palate.

Oak Maturation: Fermentation and maturation in 20% new French oak puncheons and the remainder in 2-5 year old French oak barriques and puncheons.

Colour: Pale straw lemon.

Analysis:

Alcohol 13.4% Acid 6.02g/L pH 3.38 Sugar 1.71g/L

Nose: Freshly roasted nuts mingle with stone fruits and bright lemon curd to create a delicious nose that makes it impossible not to follow up with a sip.

Palate: Delicate oak and crisp acidity complement the vibrant grapefruit and plush white peaches that dominate the palate. The soft integrated oak and natural acidity of the wine work together to create perfect harmony.

Food Match: Cauliflower, aged cheddar and mustart fritters.

Winemakers Comments: Our winemaking techniques are focused on retaining the bright varietal and balanced flavours that our meticulous growers work tirelessly to achieve. We aim to make approachable, vibrant, textural and complex wines that can be enjoyed on their own or with your favourite dishes.