

**Grapes:** 100% chardonnay.

**District of Origin of Grapes:** 100% Yarra Valley.

**Vinification:** Harvested in the cool of the night, this fruit was gently pressed, cold settled and racked to barrels for fermentation. Following a long cool ferment the wine remained on yeast lees to add further complexity and texture to the palate.

**Oak Maturation:** 20% new French oak barriques and the remainder in 2-5 year old French oak barriques for 8 months.

**Analysis:**

Alcohol 13.0%	pH 3.3
Acid 6.44g/L	Sugar 2.0g/L

**Colour:** Pale straw lemon.

**Nose:** Fresh citrus zest, clotted cream, slight hint of burnt match and lightly toasted oak.

**Palate:** Vibrant and zesty with flavours of lemon and lime balanced by creamy notes, well integrated oak, crisp acidity and a long clean finish.



# **pacha mama chardonnay 2012**

**Food Match:** Luscious roasted free range chicken with tarragon, proscuitto, fresh peas and potato gratin, or slow roasted wombat cheeks.

**Winemakers:** Nina Stocker and Callie Jemmeson.

**Winemakers Comments:** Our winemaking techniques focus 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.

**RRP:** \$23.00 per bottle (750ml).

**Further information:** [www.pachamamawines.com.au](http://www.pachamamawines.com.au)

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