

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, then gently pressed, settled overnight and racked to barrels for fermentation. Some parcels underwent wild fermentation further enhancing the complexity and individuality of the final wine.

Following fermentation the wine remained on yeast lees to add further layers and texture to the palate.

Oak Maturation: 10 months in 20% new French oak puncheons and the remainder in 2-5 year old French oak barriques.

Analysis:

Alcohol 13.0%	pH 3.3
Acid 6.49g/L	Sugar <2.0g/L

Colour: Pale straw lemon.

Nose: Delicate yet lifted aromatics, honey dew, fresh lime zest and lightly toasted cashews.

Palate: Mouth-filling and vibrant with flavours of grapefruit and lemon curd complemented by subtle integrated oak, crisp acidity and a long creamy finish.



pacha mama chardonnay 2014

Food Match: Pan fried swordfish with butter, capers and a hint of lemon zest.

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 entwine seamlessly with your favourite dishes.

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

Further information: www.pachamamawines.com.au

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