



**pacha  
mama**

chardonnay

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2016**

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

**Colour:** Pale straw lemon.

**Analysis:**

Alcohol 14.0%   Acid 6.0g/L   pH 3.13   Sugar 2.0g/L

**Nose:** A soft hum of lightly roasted cashews punctuated with lively citrus zest and delicate white stonefruit.

**Palate:** The delicate oak and crisp acidity complemented the vibrant grapefruit and plush white peaches that dominate the palate. A roasted nuttiness adds to the textural element of this wine as does the long creamy finish.

**Food Match:** Wild mushroom risotto with garlic, lemon and sage oil.

**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.