



# 2014 Chardonnay

## Vineyard Location

Broke Fordwich, Hunter Valley

## Winemaking Details

The fruit for this wine was picked in January 2014 following one of the best vintages the Hunter Valley has experienced in a very long time. After fermentation in stainless steel tank, the wine was matured in French and American oak hogsheads, with fortnightly lees stirring. After 8 months maturation in oak, the finished wine was bottled in November 2014.

**Alcohol:** 13.5%

**Titrateable Acidity:** 7.0g/L

**pH:** 3.32

## Tasting Notes

Attractive citrus, white peach and nectarine characters, are complemented by cashews and oatmeal flavours. This medium-bodied Chardonnay has great balance, smooth texture and a lengthy finish. An ideal accompaniment to pork, chicken, creamy pasta dishes or soft creamy cheeses.

