

WEST CAPE HOWE WINES

MOUNT BARKER WESTERN AUSTRALIA



2018 CAPE TO CAPE CHARDONNAY

Our Cape to Cape wines are approachable, fruit driven wines made for enjoying now and over the short term. For the 2018 vintage, this Chardonnay was sourced from within the Great Southern in a season that was a cool and dry, so we have a finer, more delicate style of wine as a result. After fermenting entirely in tank, the Chardonnay was briefly matured with French oak, producing a wine with delicious fresh fruit flavours and complexed by the light oak characters.

COLOUR: Very bright and clear with a light, pale gold colour.

AROMA: Has the lovely tropical fruit characters that are so typical of the Chardonnay grape, eg passionfruit and white peach aromas. There's even a delicious "crème brulee" character.

PALATE: This chardonnay is definitely a great wine for current drinking; it is soft and fruit with a gorgeous full palate. The very light touch of oak contributes to its good palate weight without compromising on the fruit. It is generously flavoured with those tropical fruit characters and it finishes with a gentle, clean acidity.3.30

CELLARING: Made for immediate enjoyment, this wine is great to serve with a wide range of foods.

FRUIT SOURCE: Albany and Mount Barker

pH: 3.37

T.A: 6.5 g/L

Alcohol: 13%

Residual Sugar: 1.6g/L