



QUAILS' GATE 2017 CHARDONNAY



WINE STYLE.....

A beautifully crafted wine with the vast majority kept in stainless steel to maintain the bright, fresh, vivid fruit notes. A small percentage was kept in older oak to add texture, mouthfeel and subtle oak influences.

TASTING NOTES.....

Pale lemon in the glass, expect aromas of ripe orchard fruit, brioche and a hint of minerality. The palate is bursting with bright stone fruit flavours along with a hint of butterscotch and citrus. This wine has very good intensity, a nice texture and beautiful mouthwatering acidity.

PERFECT PAIRINGS.....

This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, seafood risotto, or creamy butternut squash soup.

WINEMAKING.....

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809 grown on differing terroir on our estate. We make this wine using a combination of stainless steel tanks and neutral oak barrels to add body and complexity to the finished wine.

TECHNICAL NOTES

Alc. by volume: 12%
Total acidity: 5.6 g/l
Residual sweetness: 1.2 g/l
Sweetness code: 0
SKU code: 377770
UPC code: 778856117011
Date bottled: August 2018
Case volume: 10,600

CELLARING NOTES: Enjoy now until 2023.