



GS CHARDONNAY 2017

A wonderful fresh and lively cool climate chardonnay, 100% fermented in two and three-year-old barrels. The resulting wine has some complex mealy characters and texture to complement the nectarine and citrus fruits, without any obvious oak characters

ASSESSMENT

Colour: Pale straw colour.

Bouquet: Lovely complex aromas comprising nectarine fruit characters and mealy barrel ferment notes fill the glass immediately. There is also grapefruit, honey comb and gunflint characters all combining harmoniously to enhance the complex yet balanced bouquet.

Palate: Nectarine and grapefruit characters give the wine a lovely rich and generous front palate. The mid pallet shows a great mouth-coating texture and complexity from being barrel fermented. The wine displays great structure and balance due to refreshing and harmonious acidity. This acidity also gives a beautiful crisp, clean and lingering finish.

FOOD ACCOMPANIMENT

This wine will match a wide range of dishes and meals. It is particularly suited to lunches and afternoons in the summer.

CELLARING POTENTIAL

Although designed to be enjoy young while it is fresh and vibrant, this wine will develop complexity while retaining freshness for at least 10 years.

Harvest Date: 27th March 2017

Bottling Date: 17th June 2017

Alc: 12.0%

pH: 3.30

T.A.: 7.0g/L

Residual sugar: 2.0 g/L