

COOL WOODS



SOUTH AUSTRALIA CHARDONNAY

2018



WINEMAKERS NOTE

The wine has a pale yellow colour. White peach, kiwi and citrus fruits are backed up by some subtle spice. The palate follows with a generosity of fruit matched with refined delicate acidity. Altogether, this wine shows great texture, balance and length.

VINTAGE

The 2018 growing season had all the hallmarks of a classic vintage. Consistent warm temperatures produced perfect conditions for our whites to ripen. This along with good winter rains and a dry harvest period resulted in vibrant varietal flavours, excellent natural acidity and a long balanced finish.

WINEMAKING

Crushed, de-stemmed and then pressed using a membrane press. The ferment was kept slow and cool to retain all the natural flavours and aromatic qualities. The juice was fermented in stainless steel tanks at a cool temperature to retain all the natural flavours and aromatic qualities. The wine was blended, clarified, filtered and then bottled soon afterwards so the wine was a true expression of the grape/terroir from which it was made.

ALCOHOL - 13.5% **WINEMAKER** - PETER KELLY

REGION- SOUTH AUSTRALIA