

COOL WOODS



SOUTH AUSTRALIA CHARDONNAY

2019



WINEMAKERS NOTE

The wine has a pale yellow colour. White peach, kiwi and nectarine are backed up by some subtle spice. The palate shows a generosity of fruit matched with fresh citrus notes. This wine shows great balance and length.

VINTAGE

The 2019 vintage across South Australia can be summed up with two key points; low yields and high quality. Winter in 2018 was extremely dry and with high winds, frost and rain at flowering the vineyards had a lot to contend with. As a result the vines had a very small amount of bunches and small amount of berries per bunch. Low yield though leads to concentration of varietal characters in the bunches and the berries produced this year were intense in fragrance & flavour. Best of all they have an amazing balance.

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 - 13.0% **WINEMAKER** - PETER KELLY

REGION- SOUTH AUSTRALIA