



Cool climate wines celebrating our diverse altitude, latitude, climate and ancient soils of the Adelaide Hills. These unique environmental influences are reflected in our wines; intense fruit flavours, beautiful natural acidity, balance, purity and sophistication.

2019 CHARDONNAY



5.7
Hectares



2.4 kg
Grapes per vine



1,800
Cases of wine

WINEMAKER: Turon White

VINTAGE: An unseasonably dry winter was balanced out with above average rainfall in June and August ensuring optimal soil moisture at budburst. Cool temperatures early in the season resulted in evening ripening and good flower development. A cold spell at fruit set resulted in very low yields across all varieties. A heat spike in January ensured optimal ripeness of fruit combining with low yields to produce fruit of far above average flavour intensity.

ALCOHOL: 12.5%

TOTAL ACIDITY: 8.61 grams/litre

pH: 3.14

COLOUR: Brilliant pale straw, polished and intense green hues

BOUQUET: Lifted, ripe peach, orange blossom and nougat

PALATE: Crisp, white nectarine, honeydew melon, tangerine flinty, textural and subtle French oak

ALTITUDE: 450m above sea level

CLONE: Six different clones

ASPECT: South facing

SOIL: Ancient soils, mostly gravel with limestone / calcium silicates and ferrous pebbles spread throughout

