



# SUNNYCLIFF

ESTATE

## CHARDONNAY 2018



#### GRAPE VARIETY:

Chardonnay

#### HARVEST DATE:

12 - 21 February 2018

#### WINE SPECIFICATIONS:

Alc/Vol: 13.5% pH: 3.32

Acidity: 5.4g/l RS: <2.0g/L

#### VINIFICATION:

Fantastic weather conditions in the lead up to and during the 2018 harvest allowed even ripening, and all Chardonnay grape parcels were picked in peak condition with perfect sugar and acid levels. A small percentage of the blend was fermented on oak, and another parcel underwent malolactic fermentation to enhance texture and mouthfeel.

#### CELLARING POTENTIAL:

Ready to enjoy now but will cellar well for up to two years. Serve chilled.

#### WINEMAKER'S COMMENTS

##### COLOUR:

Pale straw.

##### NOSE:

Fresh pear, white peach and a touch of citrus.

##### PALATE:

Rich and smooth with peach and tropical flavours. A creamy mouthfeel with hints of cashews.

##### IDEAL FOOD MATCHES:

Grilled salmon, roast chicken or pasta with creamy sauces.

Vegetarian and vegan friendly.

