



2018 Reserve Chardonnay

The Follett family have been grape growers on the famed Bremer flood plain at Langhorne Creek for over 130 years and winemakers since 1987.

The surprisingly cool, maritime conditions at Langhorne Creek allow for a slow even ripening where fresh natural acidity and varietal fruit characters are retained.

The grapes for the 2018 Reserve Chardonnay were picked from the most outstanding block of chardonnay on the property and gently pressed prior to barrel fermentation and maturation in French oak.

Elements of wild yeast fermentation, extended time on yeast lees and partial malo-lactic fermentation have added complexity and enhanced the natural citrus and nectarine flavours in the wine.

An elegant wine with a long and textured finish, which has the capacity to age gracefully in the bottle over the next 6 to 8 years.

BEST WHITE WINE AWARD
2019 Langhorne Creek Wine Show

GOLD 2019 Langhorne Creek Wine Show class 6



