



MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

Moates Lane

CHARDONNAY

VICTORIA • 2019



COLOUR

Clean, clear and bright pale lemon shimmer with moderate intensity.

NOSE

Rich, clean semi pronounced aromas of honeydew melon, quince and subtle toasty hazelnut.

PALATE

Clean rich medium bodied flavours of pears and ripe grapefruit intertwined with a soft french toast background with a moderate finish of a toasty soft lemon meringue

WINEMAKING

The grapes were machine harvested, crushed, destemmed and pressed into French oak barrels. Fermentation took place over 12 days with selected yeast to enhance both full flavour development and some complexity. The wine was kept on lees contact for a further 2 months before being racked and stabilized (protein and tartrate), carefully blended and prepared for bottling.

FOOD PAIRING

Cheese and nibbles.

VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

QUICK NOTES

VINTAGE | 2019
WINEMAKERS | David Darlow
GRAPE VARIETY | Chardonnay
BOTTLED | July 2019
GROWING AREA |
Pyrenees, Avoca, Victoria

ALC %/VOL | 13.8 % v/v
TITRITABLE ACIDITY | 6.1 g/l
PH | 3.29
CELLAR POTENTIAL | 4-6 years
OAK | Hungarian oak
MATURATION | 3 months