Audrey Wilkinson.

SINCE 1866

The Oakdale Chardonnay

Vintage Conditions

The 2018 vintage will be regarded as a great vintage in the Hunter Valley. With well below average rainfall through Winter and Spring, budburst was two weeks early and in the Summer period, the dry conditions continued. These consist-ently warm, dry days resulted in the driest year on record and one of the ear-liest harvests in history and some of the most concentrated fruit flavours we've seen

Winemakers Notes

Named "Oakdale" after the original Audrey Wilkinson Vineyard name, "The Oakdale Chardonnay" is only produced from the most exceptional parcels of grapes, found in our 40 year old Oakdale Chardonnay block. These grapes were harvested during the second week in January from the Oakdale Chardonnay block. The grapes were pressed, cold settled and racked to French oak puncheons for fermentation with 100% new oak and left to mature for 8 months. The wine was racked and lightly fined with skim milk, filtered and bottled.

Tasting Notes

Colour

Pale yellow with green hues.

Bouquet

Citrus and white nectarine aromas with subtle savoury and flinty notes.

Palate

Flavours of green apple and white peach with savoury oak influences and a textured mouth feel. A crisp line of acidity balances the palate.

Vintage

2018

Region

Hunter Valley

Cellaring

Enjoy now or cellar 7-10 years.

Tech Data

Alc.	13.2%
TA	6.5g/L
pH	3.16

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