Audrey Wilkinson.

SINCE 1866

Winemakers Selection Chardonnay

Vintage Conditions

The 2021 vintage is regarded as a classic Hunter Valley vintage, the vines were in healthy condition with plenty of foliage. A cooler and drier than average January after excellent December rainfall combined to deliver ideal ripening conditions, with grapes showing flavours of great freshness and intensity. Good vineyard management and winemaking has resulted in some of the best white wines we've made with great intensity of flavours.

Winemakers Notes

This Chardonnay was hand picked off the Audrey Wilkinson Vineyard and lightly pressed to tank. In tank it was allowed to settle overnight then racked to French oak barrels that were 30% new, 30% 1 year old and 40% 2 year old. Fermentation was undertaken using several different yeast strains and was allowed to warm up to 25°C to increase flinty-matchstick notes. The wine was then matured in oak for 7 months, then lightly fined with skim milk, stabilized, filtered and bottled under screw cap.

Tasting Notes

Colour

Straw yellow with green hues.

Bouquet

Lifted aromas of green pear, nectarine and grapefruit with hints of cashews and underlying savoury oak.

Palate

The palate is bright and zesty with rich flavours of apple and Nectarine and a crisp line of acidity. The savoury oak is integrated and provides a textured, creamy mouth feel.

Vintage

2021

Region

Hunter Valley

Cellaring

Enjoy now or up to 7 years.

Tech Data

Alc. 12.5%
TA 7.0 g/L
pH 3.19

follow us on twitter

"like" us on facebook

P: 02 4993 3600 **F:** 02 4998 7824
E: sales@audreywilkinson.com.au
W: www.audreywilkinson.com.au
www.agnewwines.com.au

AGNEW WINES — PTY. LTD. —