Audrey Wilkinson.

SINCE 1866

Chardonnay

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

Winemakers Notes

The grapes for this wine were sourced from our local growers as well as the historic Audrey Wilkinson vineyard. The grapes were harvested in January and immediately whole bunch pressed, cold settled and 40% of the blend racked to French oak barriques and puncheons and the other portion to tank for fermentation. No secondary malolactic fermentation took place in order to retain fruit freshness. The wine was matured for a 8 months with the barrels stirred fortnightly to enhance texture. The wine was racked and lightly fined with skim milk, filtered and bottled.

Tasting Notes

Colour

Straw yellow with green hues.

Bouquet

Aromas of white peach and green apple with of underlying savoury oak.

Palate

The palate is juicy and balanced with flavours of white peach and green apple and crisp acidity. Subtle use of French oak adds structure and complexity.

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now - 5 years.

Tech Data

Alc.	12.5%
TA	6.7 g/L
pH	3.28

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