



Audrey Wilkinson.

SINCE 1866



## The Oakdale Chardonnay

### Vintage Conditions

The 2016 vintage is regarded as a classic Hunter Valley vintage, with ideal warm growing conditions leading up to vintage, the vines were healthy and had plenty of foliage. A series of storms in January delivered a large amount of rainfall but the fruit held up really well. Good vineyard management and winemaking has resulted in some of the best wines we've made, with the white wines in particular having great intensity of flavours

### 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 February from the Oakdale Chardonnay block. The grapes were pressed, cold settled and racked to French oak barriques for fermentation with 50% 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 peach fruits aromas with subtle savoury and flinty notes.

#### Palate

Flavours of green apple and white peach balanced with a crisp line of acidity and a textured mouth feel.

### Vintage

2016

### Region

Hunter Valley

### Cellaring

Enjoy now or cellar 7-10 years.

### Tech Data

Alc. 12.5%  
TA 6.4g/L  
pH 3.20

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