



Audrey Wilkinson.

SINCE 1866



Winemakers Selection Chardonnay

Vintage Conditions

The 2016 vintage in Orange began with almost perfect weather conditions. Winter and spring rain fell with regularity and produced healthy vines with good canopies. Leading up to harvest the conditions were dry and warm meaning overall quality of the grapes was very good.

Winemakers Notes

The fruit for this wine was selected from a premium cool climate vineyard in the Orange region of NSW. The grapes were handpicked and immediately transported to our winery in Pokolbin where it was gently whole bunch pressed. In tank it was allowed to settle overnight then racked to new, 1 and 2 year old French oak barrels. Fermentation was undertaken and was allowed to warm up to 25°C to increase flinty matchstick notes. The wine was then matured in oak for 7 months with stirring of the lees every 2 weeks to increase the creamy texture. The wine was 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 nutty oak.

Palate

The palate is fresh and zesty with flavours of apple and nectarine with a crisp line of acidity and a textured, creamy mouth feel.

Vintage

2016

Region

Orange

Cellaring

Enjoy now or up to 7 years.

Tech Data

Alc. 13.5%
TA 6.4g/L
pH 3.09

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Accolades

Silver Medals

Hunter Valley Wine Show 2017

NSW Wine Awards 2017

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