



Audrey Wilkinson.

SINCE 1866



Chardonnay

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage.

After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and highly sought after.

Winemakers Notes

The grapes were harvested in early February from our old vine Chardonnay blocks. The grapes were pressed, cold settled and 60% of the blend racked to French oak barriques 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

White nectarine and citrus fruits with a hint of savoury oak.

Palate

The palate is juicy and balanced with flavours of white peach and guava, and a refreshing crisp acidity. Use of French oak adds structure and complexity.

Vintage

2017

Region

Hunter Valley

Cellaring

Enjoy now - 7 years.

Tech Data

Alc. 12.5%
TA 6.5 g/L
pH 3.28

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