



UPC# 0 89832 33300 5

GRAPE COMPOSITION:
100% Chardonnay

ALCOHOL: 13.0%

TECH ANALYSIS: T/A 7.1 g/L
Residual Sugar 3.3 g/L

Our 2013 Chardonnay is one of my favorites - a complex, balanced yet fresh style. The French oak fermentation has added complexity without dulling the wine while the crisp citrus characters keeps the palate refreshed. This is what chardonnay is meant to taste like.

-MICHAEL HOPE

MOUNTAIN WASH CHARDONNAY 2020

100% Estate Grown – 100% Family Owned - Our Chardonnay is produced in one of Australia's finest wine growing regions, the Hunter Valley. The single vineyard Chardonnay is grown on the Mountain Wash vineyard which lies directly under the Wollemi range. Over millions of years nutrients from the mountain's vegetation have been washed into the soil, where our vineyard now stands. This makes perfect conditions for our Chardonnay to thrive in the hot, dry climate of the Hunter Valley.

APPELLATION: Hunter Valley, Australia

VINIFICATION: Only the best grapes from selected blocks on the Estate were utilized in the determination of the final blend. Various techniques were applied to achieve full complexity, such as full barrel fermentation using clarified and unclarified juice, as well as wild fermentation with natural yeasts. A blend of new and old French oak hogsheads were utilized for full and partial barrel fermentation and extended lees contact. Batonnage was applied at intervals and only 10 months in oak was deemed sufficient to achieve the desired balance in the wine.

TASTING NOTES:

COLOR: Pale yellow with greenish tint

AROMA: Delicate peach, pear and ripe citrus fruits mingling with non-overpowering vanilla and light toasty oak.

FLAVOR: This is a beautifully crafted wine. Full-flavored with ripe stone fruits at the fore, the oak is subtle and really well integrated and provides support to a palate that has texture, balance and just great mouth feel with a long, persistent and crisp finish. Serve 54-60°F.

FOOD MARRIAGE: This medium-bodied Chardonnay will complement most chicken, pasta and veal dishes. As long as the food is not too spicy or generally overpowering, it will provide a good match.

