

2018 Versions Victoria Chardonnay

The Original Travel Story:

Through the tropical mist she could just discern the bright flash of the monk's robes as he hurried towards the noisy marketplace

Clean, crisp and fruity, this version is on-trend but not trendy, classic but not conventional. Just peachy on its own, or with oysters, salads, cheese or chicken.

Vintage: 2018

A warm season throughout Victoria brought an early harvest, but there were no big heatwaves, so fruit could be allowed to reach optimum ripeness without losing fresh acidity.

Winemaking:

This wine was made to highlight vibrant fruit flavours balanced with lively acid and a touch of creamy French oak complexity. It is ready to drink now, to best appreciate its youthful freshness, but will cellar well over the short term.

Tasting Note:

We've uncovered the charm at the heart of the Chardonnay grape with this unpretentious wine celebrating its fruity personality. It was a warm vintage across Victoria in 2018, so it was easy to produce perfectly ripe fruit that displays the full range of Chardonnay's classic flavours – stone fruit and citrus as well as melon and a touch of ginger spice. It's a medium-weight wine that is satisfying for all the right Chardonnay reasons – big fruit balanced by light freshness and the ability to complement a range of foods.

Food Match:

Cold prawns, pasta with spring vegetables, chicken korma, steamed tofu and seasonal vegetables; or all on its lonesome on a warm summer day.

