

2023 Pierro Chardonnay

- A cold winter and spring followed by a mild summer resulting in gentle, consistent ripening across all varieties.
- Predominantly Gin-Gin clone Chardonnay, grown on Willyabrup soils with a high proportion of granite.
- Chardonnay harvest commenced on 14/2/23 and concluded on 23/3/23 after 9 separate picks.
- Hand-picked, chilled, hand sorted and gently whole bunch pressed.
- Fermented in French Oak barriques – 44% new oak
- 77% of the wine underwent malolactic fermentation to improve length and mouthfeel.
- Wine was matured for 12 months in oak, with regular battonage (lees stirring) to build creaminess on the palate.
- One filtration at bottling and bottled in lightweight glass.
- Flavours of ripe yellow peach, pear, green and yellow apple, sweet oak spice, subtle toast and cashew notes, with a creamy, glossy mouthfeel.
- Cellar for 10+ years

