

Grapes

Chardonnay
Roussanne
Viognier
Sauvignon Blanc
Marsanne

Region/Appellation

Casablanca Valley

Alcohol by volume

13.00%

Residual Sugar

2.13 g/l

pH

3.32

Total Acidity

6.14 g/l

Drinking Window

2023 - 2027

Tasting Guide



Tasting note printed

26/04/2024

Estate Reserva Chardonnay

2020

Winemaker Notes

This Chardonnay displays a beautiful yellow straw colour with greenish hues. On the nose, it reveals intense aromas of tropical fruit such as pineapple and passion fruit, framed by light toasty oak notes. Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

Vineyard

The grapes for our Chardonnay Estate come from our vineyards in the Casablanca Valley, a cool climate area on the north-western side of Chile's coastal range less than 30 kilometres from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varieties such as Chardonnay.

Winemaking

Grapes were picked at a low temperature and taken to the winery where they were whole-cluster pressed. The fermentation took 10 to 15 days at 14¼-17¼C. 20% of the must was fermented in fourth-and fifth-use French oak barrels. Since the aim was to achieve the characteristic fresh aromas and flavours of Chardonnay, these wines did not undergo malolactic fermentation.

Vintage

The 2020 harvest was a challenging one - frost, drought and summer heatwaves were all however overcome and although quantity was down, the quality of grapes was excellent.

Food match

Grilled and Roasted White Meats

Greek salad, salmon and chicken salad

