# Finisterre Chardonnay 2022 6x75cl

#### Grapes

100% Chardonnay

Region/Appellation

**Margaret River** 

Alcohol by volume

12.5%

Residual Sugar

1.9 g/l

рΗ

3.34

**Total Acidity** 

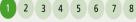
 $6.31\,g/l$ 

**Drinking Window** 

2025 - 2032

**Tasting Guide** 





Medium

Sweet

Tasting note printed 26/11/2025

### Winemaker Notes

Complex and restrained. Roasted nuts and nougat. Underlying citrus blossom. Ample texture. Long fine acidity.

## Vineyard

The soils in the vineyards of Karridale and Wilyabrup consist of laterite, with the red soils rich in iron and aluminum.

# Winemaking

Whole bunch pressed. 50 % of the wine is aged in new French oak, and the remainder of the wine is aged in 1 & 2 year old oak

## Vintage

The fruit was in exceptional condition at harvest, particularly Chardonnay, resulting in wines with great intensity, acidity, and ripeness.

#### Food match