

#### Grapes

100% Chardonnay

Region/Appellation Margaret River, WA

Alcohol by volume 12.50%

Residual Sugar  $0.67 \, g/l$ 

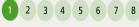
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**Total Acidity** 7.62 g/l

**Drinking Window** 2024 - 2029

**Tasting Guide** 

25/04/2024



Medium

Sweet

Tasting note printed

# Finisterre Chardonnay 2018 6x75cl

#### Winemaker Notes

Complex and restrained with roasted nuts and nougat flavours and hints of citrus blossom. Ample texture and long, fine finish.

## Vineyard

The average age of vines is 18 years, trained using VSP system, planted on laterite soils.

## Winemaking

Hand harvested and hand selected whole bunches were gently pressed. The fermentation took place in new French oak barrels. The wine was matured for 9 months in new French barriques.

## Vintage

A happy vintage with a combination of warm and moderate weather in January to March that helped grapes reach their full potential.

### Food match

Grilled and Roasted White Meats

A great match with the herbs and saltiness of Spanakopita

