

Grapes
100% Chardonnay

Region/Appellation
Margaret River, WA

Alcohol by volume
12.50%

Residual Sugar
0.67 g/l

pH
3.19

Total Acidity
7.62 g/l

Drinking Window
2024 - 2029

Tasting Guide



Tasting note printed
25/04/2024

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

