

The Pennant Chardonnay

2019 6x75cl

Winemaker Notes

Gleaming straw-green; a high quality chardonnay that is ageing with grace, still fresh as a daisy with years to go before reaching its zenith. The bouquet is decidedly complex, the palate with grapefruit zest and precise acidity drawing out its length and aftertaste.

Vineyard

A cool Margaret River season delivered excellent grapes, which were hand selected and harvested.

Winemaking

Chilled, whole bunch pressed into new and one year-old, tight-grained, low-toast French oak, where the juice was allowed to undergo natural yeast ferment followed by months in barrel, without racking or movement, prior to rigorous selection to compile this final blend. Just 7 barrels produced.

Vintage

A slightly cooler vintage than 2018 and one of excellent quality, with well balanced fruit.

Food match

Grilled and Roasted White Meats

Try with honey and mustard pork chops



Grapes

100% Chardonnay

Region/Appellation

Margaret River, WA

Alcohol by volume

12.50%

Residual Sugar

2.1 g/l

pH

3.15

Total Acidity

6.99 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

27/04/2024