



Blessington Road 2013 Chardonnay

Appellation: Tasmania

Varietals: Chardonnay

Alcohol: 13.2%

Winemaking Notes: Fermentation some higher solids and complex yeast strains to enhance fruit characters and create texture. Fermented with a major portion of the blend, barrel fermented. 9 months French oak maturation and mixed regularly on lees, in the early stages, post-fermentation.

Oak: French

Cellaring: 5 years

Appearance: Straw Yellow

Nose: Honeydew melon, pear and lemon citrus, ginger ferment characters, and toast from the French oak.

Palate: This wine has a fleshy citrus and melon fruit palate; creamy cashew nut and oatmeal texture, from lees contact in barrel; and lingering acidity.

Food: Fish Pie, Pumpkin Ravioli and Cheddar Cheese.