



**NOCTON
VINEYARD**
TASMANIA

Estate Chardonnay

VINTAGE: 2020

REGION – COAL RIVER VALLEY

VINEYARD – NOCTON VINEYARD

GRAPE VARIETIAL – 100% CHARDONNAY

2020 VINTAGE REPORT

The 2020 season was wet and cool, delaying growth, flowering, and ripening. As a result, harvest was much later compared to other years. Fruit was sound. The cooler than normal season slowed ripening over an extended time, intensifying fruit flavours to their full potential. Vintage started much later than previous season towards the end of March and finishing in Mid-May.



TASTING NOTE

Colour:

Bright green/gold.

Nose:

Stone fruit, citrus, and savoury overtones.

Palate:

Wonderful lemon freshness and vibrancy which balance well with stone fruit flavours.

Cellaring Potential:

Superb young, however the excellent fruit weight and natural acid makes this wine suitable for ageing for up-to 8 years

Ideal Food Matches:

The citrus fruit flavour makes this a perfect match for spicy Asian dishes, a cheese platter, or a beautiful roast chicken.

WINEMAKING

Juice settled 48 hours at 12deg C, rack as clear juice then fermented at 15deg C for 3 weeks. Kept on lees for 3 months until bottling.

Picking Date: April 2019 **Bottling Date:** August 2020

Alcohol: 13.5%

PH: 3.27