

Geoff Merrill



Pimpala Road 2013 Chardonnay

VINTAGE INFORMATION

The 2013 vintage was a welcome return to a fairly 'normal' vintage after the extremely low yields of 2012 and record wet of 2011. We had good winter and spring rains and only a small reduction in yield across a few varieties. The ripening period had a small heat 'hiccup' but the vines made it through unscathed and ripening continued extremely well enabling us to pick at full flavour ripeness.

WINEMAKERS NOTES

The colour is a fresh light to medium straw with green youthful hues. The aroma shows fresh fruit salad, nectarine and hints of lime and cucumber. The palate is very clean, fruity and delicate with the right amount of weight and body. The structure is quite long and seamless moving from the full flavoured front palate to the balanced citrus acidity on the finish.

Drink with beer battered whiting, warm chicken salad, sashimi and shellfish.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Chardonnay

Growing Region: South Australia

Alc: 13.0% **pH:** 3.38 **TA:** 5.8g/l **RS:** 1.8g/l



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