



FERNNGROVE

FRANKLAND RIVER

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| WINE NAME | Diamond Chardonnay |
| RANGE | Orchid |
| VINTAGE | 2020 |
| WINE STYLE | Medium to full-bodied white wine |
| GRAPE VARIETY | 100% Chardonnay |
| GROWING REGION | Frankland River |
| TECHNICAL DETAILS | Alc 12.5% pH 3.27 TA 5.95g/L RS 1.89g/L |
| VINTAGE | Overall, a good vintage for Ferngrove, especially against the seasonal challenges. Luckily enough the dry growing season provided great conditions for our whites, with perfect balance between flavour and natural retained acidity. |
| APPEARANCE | Light gold. |
| NOSE | An inviting bouquet of pear and lemon zest, with hints of white peach. |
| PALATE | Subtle notes of oak back up ample flavours of grapefruit and toasted almonds, while the creamy mouthfeel is well balanced by a mineral acidity. |
| VINIFICATION | The Diamond Chardonnay is 100% single vineyard. Fruit for the Diamond Chardonnay was handpicked from Block 16 from Ferngrove's vineyard. The grapes were harvested in the cool early morning and allowed a small amount of cold skin contact before whole bunches were gently pressed. All batches were fermented in 300 and 500 Litre French oak barrels for a more subtle oak influence, allowing the fruit to shine. With periodic lees stirring, the wine was matured for 12 months before blending and subsequent bottling. |
| CELLARING | Will benefit from careful cellaring for up to 8 years. |
| WINEMAKERS COMMENTS | This wine is a medley of pear and white peach intertwined over a core of citrus and toasty notes with vanilla French oak and lingering mineral acidity on the finish. |
| SERVE | Serve slightly chilled at 10-16C. |
| FOOD | Enjoy with Roast chicken and Camembert Potato Gratin. |

