

WINE NAME	Ferngrove Chardonnay
VINTAGE	2023
WINE STYLE	Medium bodied white wine.
GRAPE VARIETY	Chardonnay
GROWING REGION	Western Australia
TECHNICAL DETAILS	Alc 12.5% pH 3.39 TA 5.98 g/L RS 3.58g/L
APPEARANCE	Pale straw.
NOSE	Fresh aromatics of white peach, citrus and subtle tropicals.
PALATE	A lightly textural wine filled with citrus and tropical fruit characters, complimented by a balanced acidity and a fresh finish.
VINIFICATION	The grapes were harvested in the early morning, and crushed to the press. Free run juice was drained and settled prior to controlled fermentation. Our White Label Chardonnay received occasionally stirring whilst on lees for three months with light oak contact.
CELLARING	Drink now while fresh flavours dominate.
WINEMAKERS COMMENTS	A fresh and balanced chardonnay with characteristics of fresh cut peach and white nectarine. A wine that is very approachable and in the easy to drink style.
SERVE	Serve slightly chilled at 8-12°C.
FOOD	Serve with roast chicken and creamy potato bake.



