



Nugan Estate

'Third Generation' Chardonnay 2018

Winemaker: Darren Owers
Appellation: South Eastern Australia
Varietal: Chardonnay
Yields per acre: 9 t/ hectare
Cases Produced: 50,000
Filtration and fining: Sterile filtration. Bentonite fining.
Wood treatment: French Oak
Length of barrel maturation: 4 - 6 Months



Alcohol: 13.5%
Total Acid: 3.4
Free/Total Sulfur: 35/70
pH: 3.4
Residual Sugar: 5

UPC#: 831881000670

Viticultural Practices: Fermentation took place in stainless steel vats at cool temperatures to preserve much of the delicate fruit flavours. Once dry, the wine remained on gross yeast lees for 6 months to maintain freshness and improve texture.

Winemaker Notes: This great Australian Chardonnay is a fresh, fruit driven style. Appealing fresh flavours of melon, peach and tropical fruit with a lovely crisp, dry finish. Enjoy with a wide range of dishes including seafood, poultry, white meat and pasta.

Scores:

89 pts Vinous -

(all stainless steel) Pale gold. Aromas of fresh pear, Meyer lemon and candied ginger, joined by a subtle vanilla quality. Fleshy and focused in the mouth, offering nicely concentrated orchard and pit fruit flavors that are brightened by a jolt of bitter lemon zest. Shows good depth and energy and finishes nervy and subtly spicy; a late mineral flourish adds lift. -- Josh Reynolds