



NUGAN

ESTATE

THIRD GENERATION CHARDONNAY 2020

South Eastern, Australia



Technical Notes

Nugan’s Riverina vineyard fruit parcel was mechanically harvested in the cool of night and delivered to the winery (nearby) almost immediately, where it was destemmed and membrane pressed into stainless tanks for overnight settling. Judicious racking ensued before transferring the juice to other tanks for fermentation with a combination of different yeasts. The retained solids (lees) assist with the textural development of the middle palate, during the ferment. Once dry, these tanks were topped off and batonnaged (stirred) monthly on gross yeast lees to further build mouthfeel and complexity. Their premium, cooler climate, King Valley Chardonnay was fermented and aged in French oak barrels. This parcel receives stirring (batonnage) monthly. During final formulation, this parcel is carefully used during trial work in the winery lab before being incorporated in the final blend by our chief winemaker team. Following this process, the new cuvee is settled in tank, before being bottled. Stylistically, the winemaker is chasing a brighter, zesty, fresh style with good mid-palate texture.

UPC CODE: 831881000670

About this Wine

The Nugan family emigrated from Spain to Australia in 1938 and third generation family member, Matthew Nugan proudly carries on his family’s legacy. Matthew’s goal was to prove to the world that the Riverina wine growing region, could produce high quality wines, worthy of critical acclaim, at amazing prices. Matthew’s main vineyard is in Riverina, but he also has vineyards in other prime regions around Australia, known to be among the best for specific varietals. King Valley (in the foothills of the Australian Alps) is known for great Chardonnay. Matthew decided that by adding a tiny component of the King Valley fruit to his Riverina vineyard fruit, he could increase the complexity of the cuvee and create a higher quality wine at this entry level price. The blend on this this cuvee changes a little every year, as dictated by Mother Nature and the Nugan winemaking team. We like to think of this as the Macon Villages of Australia – a style that leans toward France, at a fraction of the price, and more importantly – sustainably produced.

Wine Analysis

Alcohol: 13.5%
Acidity: 6.5g/l
pH: 3.30
Residual sugar: 4 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Viticulture

Soil types: Alluvial red medium clay / silty loams over red / orange medium clays.
Aspect of vineyard: Flat river flood plain nearby to the Murrumbidgee River.
Soil Nutrition: Moderate fertility, low salinity, neutral pH, with good levels of Calcium, Boron and Zinc.
Climate: Warm, Mediterranean climate, with dry summers and moderate rainfall in the winter months.
Clone planted: FV110V5 planted in 1998.
Rootstock: Own roots.
Trellis system: Single tier, sprawling system, without manual manipulation.
Planting distance: 3.3m x 1.5m.
Irrigation: Drip irrigation.
Harvest dates: Typically, late January to mid February.

Tasting Note

Pale straw in appearance, this wine displays vibrant aromas white stone fruit, entwined with grapefruit and ginger spice, leading to a palate with superfine acidity and superb balance.

