



# NUGAN

ESTATE

## FRASCA'S LANE CHARDONNAY 2019

*King Valley, Australia*



### *Technical Notes*

The fruit for this Chardonnay is sourced from the cool climate King Valley region in North-east Victoria. It was harvested in the early hours of the morning and transported to the family winery in Riverina, a few hours away, where it was top loaded into a membrane press for whole bunch pressing, to minimize phenolics. Fermentation was undertaken in a combination of new and seasoned French barrels, at cool temperatures, using a non-saccharomyces yeast strain, to develop additional complexity and preserve the delicate fruit flavors that are unique to this region. Post fermentation, the parcel received monthly batonnage and aged "sur lie" for ten months, to enhance mouthfeel and texture, ahead of racking, blending and bottling. Because of all the lees work, there is no need for malolactic fermentation, which keeps the wine fresh and focused on the palate. The theory is that it is better to derive texture and mouthfeel from this method and retain the natural acid structures, than to process the wine by converting the malic acid to lactic acid. This renders it an amazing food wine.

### *About this Wine*

The Nugan family has been involved in agriculture for more than 80 years and Nugan Estate is our label dedicated to showcasing the best varietals from Australia's finest wine growing regions. This wine is part of the Single Vineyard range from Nugan Estate. This range of wines is dedicated to showcasing the best varietals from Australia's finest wine growing regions. Chief winemaker, Daren Owers, along with the winemaking team, will craft each wine within this range with care to reflect its unique varietal and regional characteristics. Set high up in the Australian Alps lies this glorious vineyard. It spends 2-3 months of the year covered in snow and as such makes for the perfect growing region to produce high quality chardonnay. The region is tiny and there are not too many producers up here – hence the novelty aspect of this wine. This wine has for years been a standout example of the great quality that Australia has to offer, from regions that we know so little about. Awesome food wine.

### *Wine Analysis*

Alcohol: 13.5%  
Acidity: 6.7g/l  
pH: 3.25  
Residual sugar: 3.5 g/l

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

### *Tasting Note*

Pale straw in appearance, with a youthful green hue. Aromas of peach, nectarine, and mixed spice overtones. A rich mouth filling palate of stone fruit, biscuit and yeast notes with a crisp acidity that complements the generously full fruit flavors. It has aromas of peach and also nectarine, with mixed spice overtones. This Chardonnay presents a rich mouth filling palate of stone fruit biscuit and yeast notes. Additionally, you will also notice the wine has a crisp acidity. This acidity will complement the generously full fruit flavors on the palate. This wine is the perfect pair with seared tuna nicoise, gnocchi with sage. It will also go well with burnt butter sauce or pork and fennel sausages with Paris mash. This wine is also part of the Vegan friendly range from Nugan Estate and pairs nicely with a range of vegan dishes. This wine is 13.5 percent alcohol content and we suggest you serve this wine at 10 degree Celsius.

