



NUGAN

ESTATE



Third Generation

CHARDONNAY 2023

Riverina, Australia

Technical Notes

Once ripe, the Chardonnay fruit was mechanically harvested in the cool of the night and delivered to Nugan Estate Winery, where the fruit was immediately destemmed, chilled, and pressed gently in our bag press. The resultant juice parcel was lightly clarified prior to inoculating fermentation on medium toasted premium French oak staves. Following a 2-week fermentation and once dry, the vessels were topped and batonnaged monthly on yeast lees to build mouthfeel and complexity, before bottling in the coming months.

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. The Third Generation range varietally correct to the fruit. The wines all maintain a fruit forward nose and palate, designed for every (other) day drinking without fuss. We grow the grapes for our Third Generation Chardonnay in the warm, sunny region of the Riverina and affectionately name this wine "sunshine in a glass".

UPC CODE: 8 31881 00067 0

Wine Analysis

Alcohol: 14%
Titrateable Acidity: 6.3 g/l
pH: 3.64
Residual Sugar: 6.5 g/l

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

Viticulture

Soil Types: Highly variable alluvial soils with sands and gravels embedded in clay. Most commonly red-brown earth, consisting of loamy surface horizon passing red-brown or grey clay
Aspect of Vineyard: Variable
Soil Nutrition: Moderate to high fertility, low salinity, neutral pH (6.0 – 7.0), with good levels of phosphorus, iron, boron, and calcium.
Climate: Warm, Mediterranean climate, with dry summers and moderate rainfall in the winter months
Clone Planted: Unknown
Rootstock: Mostly own roots, some rootstock
Trellis System: Single or double wire cordon, with or without foliage wire.
Planting Distance: 3.5m x 1.8m
Irrigation: Drip irrigation
Harvest Date: February

Tasting Notes

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.

