



BLISTERINGLY GOOD CHARDONNAY.

Released for the first time in 2015, Sunburnt is made for those who love to enjoy the warmth of the sun and the chill of a great Australian white wine in equal measure.



VINTAGE INFORMATION

Region	Goulburn Valley, Central Victoria
Varietal	100% Chardonnay
Alcohol	13%
Best Consumed	2017 - 2021

HARVEST NOTES

The growing season in 2014 presented some challenges including frost in late 2013 and weeks of extreme heat in early 2014. Once harvesting began in late January we were pleasantly surprised by the quality of the fruit and the resulting wines. Yields were down but quality was up this year. Whites are blisteringly good, with great flavour, whilst the reds have rich, beautiful colour and flavour intensity.

WINEMAKING / VITICULTURE

The fruit for the Sunburnt Chardonnay was grown in our vineyards in the Goulburn Valley. This region has long, baking, sunny days and mild evening temperatures - perfect for the growing of great Chardonnay. The grapes were harvested during the cool of the night to maintain fruit freshness. The wine was barrel fermented in various parcels, with extended lees contact to build structure yet retain good fruit balance.

WINE DESCRIPTION

A rich and textual wine displaying lovely aromas of tropical fruits with a hint of apple and spice. The palate is mouth-filling and generous with excellent length and harmony carrying the fruit to a full clean finish. Lovely light oak balances and completes the picture. A marvellous wine match with any meal and is best served slightly chilled to allow the full texture of the wine to flourish.

FOOD MATCHES

Great with anything from the sea! Think salt and pepper squid, freshly shucked oysters or char grilled chilli salmon with lime.

McPherson WINE Co.

EST. 1968