



2015 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

Winemaker: Jo Nash

Bronze Medal – International Wine & Spirit Competition 2016

JO'S VINTAGE INFORMATION

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

JO'S 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.

JO'S HARVEST NOTES

As a Winemaker, the challenges that each harvest brings never cease to amaze me. Just when you think you have an understanding of what's going on, another season hits, bringing with it yet another challenge and a completely new scenario. Early in the season in 2015 we had little rain and warm temperatures, leading to fast ripening of the grapes. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality, resulting in 2015 being a great year for Chardonnay.

JO'S 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.

JO'S FOOD MATCHES

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

