

20 KNOTS

Chardonnay | 2022
CENTRAL VICTORIA



Cruising at 20 Knots, because life's too short to anchor in the shallows.



TASTING NOTES

Tropical fruits and peach notes with just a hint of lightly toasted oak.

Best consumed

Now - 2026

Food Recommendations

This Chardonnay is a versatile wine that pairs well with a wide range of fresh, light and flavoursome dishes. Brilliant with char-grilled calamari, or a crispy sage and lemon roast chicken.

WINEMAKING

Winemaking note

This wine was crafted from 100 percent Chardonnay grapes sourced from our vineyards in the Goulburn Valley, Central Victoria. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into three parcels. Each parcel of juice underwent a different treatment - malolactic fermentation; French oak; or an extended period on yeast lees. These treatments resulted in individually flavoured parcels of wine that were then blended together. The unique character and personality of the final blend is a result of the special handling of the separate parcels to make a beautiful, balanced Chardonnay.

Varietal composition 100% Chardonnay

Alcohol 12.5%

Winemaker Jo Nash and Olivia Forbes



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