# MWC

MADE WITH CARE

Made with Care these grapes are picked at a ripeness destined to make a textural, balanced wine. The juice is pressed off the skins and has been placed in new French oak Puncheons. The wine goes through partial malolactic fermentation after primary ferment to give it some extra body as well as soft acidity. The wine is left on the lees for 10 months before gentle fining and bottling.

## BARREL FERMENTED CHARDONNAY 2024
## CENTRAL VICTORIA

An extremely quaffable Chardonnay sourced from our vineyards in the cool climate region of Victoria. Perfectly balanced, this delicious barrel fermented wine exhibits flavours of lemon meringue, citrus fruit and yellow apple complemented by a touch of oak and finishing with a round and pleasant mouthfeel.

## FOOD PAIRINGS

This wine is made with food in mind. This medium bodied wine is complex and interesting, and will pair beautifully with seafood, goat's cheese, charcuterie and, best of all, freshly shucked oysters.

| Alcohol: | Best Consumed | Wine Maker |
|---|---|---|
| 13% | Now - 2028 | Jo Nash & Olivia Forbes |