

**Chardonnay | 2022**  
VICTORIA



*Released for the first time in 2014, the MWC wines are made with food in mind. Soft, savoury, earthy styles with a European influence, they are a rustic style full of interesting, complex characters made for those who love great, honest wines.*

**TASTING NOTES**

**Colour**

Light Gold

**Nose**

Ripe, juicy tropical fruits like pineapple, combined with baked apple and lovely spices like cinnamon and nutmeg.

**Palate**

A smooth, creamy palate with complexity and of moderate weight. Balanced notes of vanilla and spice with a lovely, creamy texture.

**Best consumed**

Now - 2027

**Food Recommendations**

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 Sydney rock oysters.

**WINEMAKING**

**Winemaking note**

The fruit for the MWC Chardonnay comes from our vineyards in the Goulburn Valley, Victoria. This region has long, warm, sunny days and mild evenings - perfect for the growing of lovely 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 while retain excellent balance with the fruit.

**Varietal composition** 100% Chardonnay

**Alcohol** 13.5%

**Winemaker** Jo Nash

