



**Chardonnay | 2018**  
GOULBURN VALLEY



*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.*

### TASTING NOTES

**Colour**

Golden yellow.

**Nose**

Aromas of tropical fruits with a hint of apple and spice.

**Palate**

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.

**Best consumed**

Now - 2023

**Food Recommendations**

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

### WINEMAKING

**Winemaking note**

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.

**Varietal composition** 100% Chardonnay

**Alcohol** 13.0%

**Residual Sugar** 1.69 g/L

**Winemaker** Jo Nash



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