

THREE VINEYARDS

Chardonnay | 2018
SOUTH EASTERN AUSTRALIA



Every vintage I reserve grapes from our three best producing vineyards to make this wine. I love the alchemy of putting the pieces together to create this beautiful, balanced and easy drinking wine. I hope you enjoy - Jo Nash.

TASTING NOTES

Colour

Golden straw.

Nose

Aromas of peaches and stone fruits.

Palate

A refreshing palate with flavours of lemon, nectarine and ripe melon.

Best consumed

Now - 2030

Food Recommendations

Serve slightly chilled on a warm summer's day. This fresh and vibrant Chardonnay will complement fresh salads, seafood and rich pasta dishes.

WINEMAKING

Winemaking note

The fruit for the Three Vineyards Chardonnay was chosen from three of our premium vineyards on the border of New South Wales and Victoria. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Chardonnay. We harvested the grapes during the cool of the night to maintain fruit freshness and gently pressed. The fermentation was conducted at cool temperatures ranging between 10-12C, with the fermentation period taking three weeks. The wine was then fined, cold stabilised and filtered before being bottled young and fresh.

Varietal composition 100% Chardonnay

Alcohol 13.0%

Residual Sugar 2.39 g/L

Winemaker Jo Nash



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