



Pencarrow Chardonnay 2023

A luscious, fruit forward Chardonnay

COLOUR

Pale lemon, perfectly clear.

AROMA

An array of summer stonefruits including apricot, peach and nectarine with a kiss of almond meal, hazelnut and vanilla.

PALATE

Juicy and intensely focused, the palate is bursting with ripe stone fruit, the layers of creamy, spicy complexity driving a long finish. A fruit-forward, gregarious style of Chardonnay that is summer in a glass.

AGEING POTENTIAL

Drink now or through 2027.

FOOD PAIRING

Perfect on its own or with soft cheeses, it will also pair well with seafood, creamy pasta dishes and roast chicken.

TECHNICAL DETAILS

Picking Date: March 2023

Bottling Date: March 2024

Alcohol: 13.0%

pH: 3.37

TA: 5.9

WINEMAKER

Guy McMaster

VITICULTURE

97% of the fruit comes from the Woolshed Vineyard with the balance from the Pinnacles Vineyard. Predominantly Clone 95 at 65% the balance clones 809 and 548.

WINEMAKING

Fermented in French oak barrels with some lees stirring to enhance the complexity. The wine was bottled after 10 months in barrel.



PALLISER ESTATE
