



### 2022 Hand Picked Estate Chardonnay

**Growing Season** 2022 vintage followed quite a wet winter that filled our irrigation dams & provided the vineyard with plenty of sub soil moisture. A warm and dry season followed with mild summer temperatures. Picked in early March by hand, only the best parcels of fruit were selected. Vines are carefully irrigated to optimise maximum fruit flavours. Our oldest most mature block of Chardonnay (37 year old vines) are picked to derive at this spectacular vintage. Cellar for 6-8 years.

### Tasting Note

A very elegant style Chardonnay that has good weight of fruit that balances with fine grained oak.

Fresh aromatics of ripe melon with well integrated French oak nuttiness that supports lovely clean fruit with a lengthy finish.

### Food Pairing

The 2020 Hand Picked Chardonnay is wonderful served with chicken dishes.

### Wine Information

<b>Vintage:</b>	2022
<b>Region:</b>	Mount Barker
<b>Variety:</b>	Chardonnay
<b>Picked:</b>	Early March
<b>Alcohol:</b>	12.5% pH: 3.4 TA: 5.8
<b>Oak Treatment:</b>	8 months French oak.