



Kings of Prohibition

CHARDONNAY

TASTING NOTE Medium bodied, rich mouthfeel with complexity and flavours of butterscotch, stone fruit and macadamia nuts. A generous oak influence creates a creamy texture.

SUGGESTED CUISINE White meats such as roast chicken, turkey or quails. Also perfect with creamy pasta.

WINEMAKING The fruit is machine harvested at night before being delivered to the winery for crushing and pressing. The clarified juice is fermented at controlled temperatures to retain the bright fruit flavours. It then undergoes partial malolactic fermentation on oak to provide the blend with it's creamy texture. The wine is then blended, stabilised and filtered prior to bottling.

WINE ANALYSIS Alc/Vol: 13.0% | pH: 3.5 | TA: 5.74 | Sugar: 3.1g/L

CELLARING Delicious drinking now but will cellar well over 4-5 years.

