

2016 Brown Brothers 18 Eighty Nine Chardonnay

Release date – 15/05/2017

The Wine

Featuring a golden colour in the glass with a youthful green hue, this Chardonnay shows lovely aromas of melons and pear. On the palate the wine is crisp and vibrant with fresh stonefruit flavours and a long satisfying finish. The balanced oak handling adds interesting nutty characters to the wine. Enjoy now or cellar for up to 3 – 4 years from vintage.

The Grape Variety

For centuries chardonnay has been responsible for the great white wines of Burgundy and Chablis in France. In the last 20 years it has been widely planted in the New World wine regions of California, Australia, New Zealand and South America, producing wines of similar pedigree and acclaim. Chardonnay favours cool climate growing conditions due to a long ripening season which helps retain high levels of natural acidity.

Technical Description

Fruit for this wine was sourced entirely from our Brown Brothers Banksdale vineyard, located at 485 metres above sea level in the King Valley. It was harvested in parcels throughout February at a range of baumé levels from 12.7 to 12.9. 73% of this wine was fermented and aged for nine months in French oak, of which 16 percent was new. The wine was bottled with an alcohol of 13.0%, a pH of 3.38 and an acid level of 6.0g/L

Serving Suggestions

This stylish Chardonnay would be lovely with a pan fried chicken breast wrapped in prosciutto drizzled in the cooking juices and served with a garden salad. Alternatively it would be a good accompaniment to a mild soft rind cheese such as brie or camembert.

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