



BROWN BROTHERS MILAWA VINEYARD Tasting Notes

2021 Brown Brothers Estate Chardonnay

Release date – 14/02/2022

The Wine

Featuring a clean straw colour in the glass with a youthful green hue, this Chardonnay shows lovely aromas of stonefruit and citrus. On the palate the wine is tight and crisp with fresh honeydew melon flavours and a long complex finish. The balanced oak handling adds interesting nutty characters to the wine. Enjoy now or cellar for up to 4 – 5 years from vintage.

The Grape Variety

For centuries chardonnay has been responsible for some of the greatest wine of France. In the last 20 years it has been widely planted in the New World wine regions of America, 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 from our Banksdale vineyard, located in the King Valley of north east Victoria. It was harvested through February and March at a baumé level ranging from 12 to 12.5. Sixty percent of this wine was fermented and aged for nine months in French oak, of which 14 percent was new. The wine was bottled with an alcohol of 13%.

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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