



## 2021 Brown Brothers Everton Chardonnay

**RELEASE DATE 20/09/2021**

### THE WINE

This release has a bright and vibrant gold colour with a nose displaying guava and nectarine notes with light cashew edge. The fruit characters follow through to the palate, which is ripe and balanced. This Chardonnay will gain further depth and complexity with cellaring for up to 3 years

### THE GRAPE VARIETY

For centuries chardonnay has been responsible for some of the greatest white wines of France. In the last 30 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 is a versatile variety providing elegance in cool climates and richness in warm.

### TECHNICAL DESCRIPTION

The grapes for this wine were grown on vineyards following the Murray River in Victoria and South Australia. The fruit was harvested during February and March at baumé levels ranging from 12.0 to 13.0. Different winemaking techniques have added layers to the nose and palate of this flavoursome Chardonnay. A short time in contact with French and American oak was used to bring complexity to the final wine. It was bottled with an alcohol of 13%.

### SERVING SUGGESTIONS

The Everton Chardonnay is fresh and crisp and will drink well on its own. It would make it a suitable partner to firm-fleshed fish like Blue Grenadier or Snapper, or a risotto of smoked trout, capers and wild mushrooms. Or try it with a ripe camembert and segments of crunchy green pear.

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*Family winemakers since 1889*