

S O L V E R O

Chardonnay

2 0 2 0

GARNET VALLEY, SUMMERLAND

TASTING NOTES

In this lightly oaked Chardonnay, the primary fruit characters are showcased beautifully. Tree fruit, citrus and tangerine are underscored by subtle notes of hazelnut and vanilla bean. The richness of the palate is complemented by the intensity of fruit flavours and balanced with mouthwatering acidity

VINIFICATION

Our two clones of Chardonnay were harvested in early October and gently whole cluster pressed to yield clean and premium juice with low solid content. The clones were then co-fermented in 2 year old French oak barrels, imparting a very subtle oak character. Bâttonage was performed daily throughout the fermentation and bi-weekly during the barrel-aging process, elevating the texture and creaminess of the palate. After 12 months on lees in barrel, the wine was blended, clarified and stabilized for bottling.

FOOD PAIRINGS

A versatile food companion, this wine is outstanding with seared scallops, Chicken Francese and creamy seafood risotto.

CLONES 75, 96

YIELD 2 ton/acre

ALC 12.8% | pH 3.25 | TA 6.8g/L | RS 2.89/L

PRODUCTION 50 cases | SKU 475132

