

fig  
peach  
green apple  
cashew



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## 2023 True Colours Chardonnay

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### Vintage Notes

The 2023 vintage was a cooler vintage thanks to the La Niña phenomenon. The cool conditions allowed for the gentle ripening of Pinot Noir and Chardonnay without any major heat spikes. This has translated to lovely acid and bright fresh fruit characters.

Rob Dolan – Winemaker

### Wine Notes

<b>Colour</b>	Lemon with a green tinge
<b>Aroma</b>	White peach, cashew, green apple
<b>Palate</b>	Fig, nectarine, creamy texture
<b>Cellar</b>	0 to 8 years
<b>Health</b>	Vegan friendly, 85 calories per 120ml glass < 1 gram sugar per glass

### Occasion

Chinese take out with mates. Think sesame prawn toast, pan fried pork dumplings and old school sweet and sour pork.

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### Viticulture

<b>Region</b>	Yarra Valley
<b>Vineyard</b>	A blend of lower Yarra Valley vineyards
<b>Harvest</b>	March 2023
<b>Method</b>	Hand and machine-harvested

### Winemaking

<b>Process</b>	Combination of whole bunch pressed + destemmed/crushed parcels
<b>Fermentation</b>	Partial solids fermented in barrel, 10% malolactic fermentation
<b>Alcohol</b>	13.0%
<b>Winemakers</b>	Rob Dolan, Adrian Santolin + The Team