

nectarine
melon
toast
creamy



2023 Black Label Chardonnay

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

Colour	Pale lemon
Aroma	Nectarine, buttered toast, cantaloupe
Palate	Lemon curd, hazelnut, peach, creamy texture
Cellar	0 to 8 years
Health	Vegan friendly, 72 calories per 100ml glass

Occasion

Get your friends around for a feast of Persian saffron roast chicken with barberry rice.

Viticulture

Region	Yarra Valley
Vineyard	Yarraland + Murrumong
Harvest	11 to 14 March 2023
Method	Machine + hand harvested

Winemaking

Process	Gently pressed, high solids juice to oak for ferment
Fermentation	In oak hogsheads
Oak	20% new French oak, 80% 1st and 2nd use French oak, 10 months, 5% malolactic fermentation
Alcohol	12.9%
Winemakers	Rob Dolan, Adrian Santolin + The Team

