



## OWEN'S CHARDONNAY 2016

**LIMITED RELEASE** | 1,000 BOTTLES PRODUCED

### [ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.21

Acid | 6.72 g/l

Closure | Stelvin

Oak | 10 Months French Oak  
Barriques

### [VINIFICATION]

This single vineyard 100% Mendoza clone Chardonnay is made from hand-picked fruit with a low yield of 5Mt per ha. Partial whole bunch, whole berry, wild yeast fermentation followed in a mix of new and old larger format barrels, all French oak. Partial malolactic fermentation and ten months maturation. Production was limited to 1,000 bottles.

### [TASTING NOTES]

Light straw in colour this wine displays lifted aromas and flavours of grapefruit and bitter lemon pith with lovely cashew like spicy oak evolving from 10 months maturation in French oak. This refined wine has wonderful acidity and sleek minerality. With a vibrant palate and long creamy finish this wine is drinking beautifully now and will continue to improve with cellaring. Simply serve chilled on its own or enjoy as an outstanding accompaniment to creamy pastas, spice-infused chicken or with wild mushroom risotto as a vegetarian option.

### [AWARDS]

**95 POINTS** | JAMES HALLIDAY

**95 POINTS** | HUON HOOKE

**GOLD** | JAMES HALLIDAY

**GOLD** | HUON HOOKE