



MAPPINGA CHARDONNAY 2018

[ANALYSIS]

Alcohol | 12.0% alc/vol

pH | 3.32

Acid | 5.5 g/L

Closure | Stelvin

Estate Bottled | December 2018

Release Date | 1/9/19

[VINIFICATION]

SINGLE VINEYARD

Hand-picked from low yielding Dijon clones Bernard B95 and B76 at our Mappinga Road vineyard. Grapes were chilled in our cool rooms for 24 hours. Partially whole-bunch pressed, then wild-yeast fermented in 100% French oak, 30% new in larger 300 and 500 litre barrels for ten months. The finest barrels then chosen to bear our flagship 'Mappinga' label.

[TASTING NOTES]

This generously complex wine showcases wonderful tropical fruit aromas and rewards with delightful flavours of lychee, grapefruit and lime. Beautifully balanced with a mineral line throughout and a lingering velvety finish. Drinking beautifully now but will reward with careful cellaring.

[AWARDS]

2019 AUSTRALIAN WINE SHOWCASE

2021 JAMES HALLIDAY WINE COMPANION

WINE ORBIT, NZ

2020 PATRICK ECKEL

SHO

2020 USA WINE RATINGS

2020 BERLIN INTERNATIONAL WINE COMPETITION, GERMANY

2020 SAKURA WINE AWARDS, JAPAN

2021 CATAVINUM WORLD WINE SPAIN

2020 NEW YORK INTERNATIONAL WINE COMPETITION

2020 MUNDUS VINI SUMMER, GERMANY

2020 SOMMELIERS CHOICE AWARDS USA

2020 INTERNATIONAL WINE AWARDS SPAIN

2020 CHINA WINE & SPIRITS AWARDS

2020 CATAVINUM WORLD WINE AWARDS, SPAIN

2019 ASIA INTERNATIONAL WINE COMPETITION, HK

2019 AUSTRALIAN WINE SHOWCASE