



MAPPINGA CHARDONNAY 2019

[ANALYSIS]

Alcohol | 13.0% alc/vol

Closure | Stelvin

pH | 3.13

Estate Bottled | December 2019

Acid | 7.6 g/L

[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]

97 POINTS | 2021 WINESTATE MAGAZINE

95 POINTS | 2021 WINE ORBIT, NZ

94 POINTS | 2021 PATRICK ECKEL

BEST OF SHOW AUSTRALIAN WHITE | 2022 MUNDUS VINI SPRING

GRAND GOLD | 2022 MUNDUS VINI SPRING

GREAT GOLD | 2021 INTERNATIONAL WINE AWARDS, SPAIN

GREAT GOLD | 2021 CATAVINUM WORLD WINE, SPAIN

GOLD | 2022 LONDON WINE COMPETITION

GOLD | 2021 AUSTRALIAN WINE SHOWCASE MAGAZINE

GOLD | 2021 BEVERAGE TESTING INSTITUTE USA