

Patrick Sullivan

Chardonnay



Winemaking: The fruit was whole cluster crushed, pressed and drained off into tank for settling. Primary fermentation took place in barrique and tank with approximately 25% new oak used.

Grape varieties : 100% Chardonnay

Soil : Limestone Coast vineyards in Mount Gambier, Coonawarra and Wrattenbully

Tasting notes :

A nuanced and subtle chardonnay that presents place more than any particular winemaking slant. The nose is an understated mix of toasted wattleseed, white peach, finger lime, and lemon aspen (a spongy and floral native citrus). Delicate and intricately-knit palate, persistent and balanced acid, with pleasantly plump fruit weight. Long lines and a hint of smoky oak.

