

Chardonnay Pinot NV

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| Region | South Eastern Australia |
| Varietal | 85% Chardonnay 15% Pinot Noir |
| Alcohol | 12% |
| Acid | 6.9 g/L |
| pH | 3.20 |
| Best Consumed | 2018 – 2021 |



Viticulture / Winemaking

This wine was crafted from 85% Chardonnay and 15% Pinot Noir grapes, sourced from our vineyards in the Goulburn Valley, Strathbogie Ranges and Murray Darling regions. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into select parcels. Each parcel underwent a different treatment such as malolactic fermentation; time with French oak or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine, and the unique character and personality of the final blend is a result of the special handling of these separate parcels.

Wine Description

A lovely, expressive sparkling with a fine bead and persistent length of flavour. The palate is fresh and vibrant with hints of citrus and stone fruit with a creamy finish. The combining fruit character from the Chardonnay and Pinot Noir offers both complexity, balance and finesse.

Food Recommendations

A perfect adjunct to seafood or white meats but also ideal as an aperitif with your favorite appetisers.



VINE CUTTINGS.

WANTED immediately,
One Million strong Vine
Cuttings, eighteen to twenty inches,
for the Tahbilk Vineyard Company.
Offers, stating sorts (guaranteed)
quantity of each sort and price, to
be addressed to the Secretary Tahbilk
Vineyard Company, 70 Queen-
street, Melbourne.

Geelong Advertiser, 9th July 1860

