



# Kings of Prohibition

## CHARDONNAY

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**TASTING NOTE** The palate is soft and round with a lovely buttery pineapple finish. Subtle almond nut oak with hints of nectar & dried mango aromas. Finishes with a long fine grained tannin length and delicate persistence.

**SUGGESTED CUISINE** White meats such as roast chicken, turkey or Quails. Also perfect with creamy pasta.

**WINEMAKING** The fruit is machine harvested at night before being delivered to the winery for crushing and pressing. The clarified juice is fermented cold to retain fruit flavours. Components of this wine complete malo lactic fermentation to provide the blend with weight, creaminess and texture. While other components are clarified post ferment to retain the uncomplicated fruit characters. Post blending the wine is stabilised and filtered before early bottling.

**WINE ANALYSIS** Alc/Vol: 12.5% | pH: 3.2 | TA: 6.85 | Sugar: 3.6g/L

**CELLARING** Delicious drinking now but will cellar well over 4-5 years.

