

Umpires Chardonnay

2018

Central Ranges, NSW

Tasting Notes

— A very appealing yellow/green tinted colour. Tropical aromas with plenty of primary fruit as a young wine. Minimal oak influence and adds a slight bran meal note. More tropical fruit on the palate balanced by bright zesty acidity. An excellent flavoursome Chardonnay.

Winemakers Comments

Contrary to popular belief the sales of Chardonnay both here in Australia and overseas continues to grow. Chardonnay lovers now have a wide range of styles with most tending to lower alcohol and less oak. The increased desire of the wine industry to make better and more interesting Chardonnay has helped as well.

Vinification

Oxidative handling resulting in low phenolics and ultimately greater complexity. A combination of pure yeast ferments, with small parcels of wild ferments.

Gentle pressing of the grapes and minimal handling resulted in a juice of wonderful purity. 80% of the juice went to French oak for wild fermentation. The remaining 20% was fermented in stainless steel.

Food

Rich seafood's, pasta and light meat dishes.

Drink

A great example of Brokenwood's layered Chardonnay and is an excellent drink for now or over the short term. The use of screw cap will ensure consistent aging.



VARIETY

Chardonnay

REGION

Central Ranges NSW

TECHNICAL DATA

Alcohol	12.5%
pH	3.40
Acidity	7.6g/L
Residual Sugar	2.24g/L
Closure	Screwcap
Availability	750ml
RRP	A\$25