



Vigneron's Selection Chardonnay 2024



Viticulture:	Vine age:15 years A low canopy allowed optimal sunlight penetration. Minimal irrigation was used. The fruit ripened slowly allowing the development of small bunches with highly concentrated flavours.								
Vinification:	Grapes were picked at 22.9°B and whole-bunch pressed to 1.4 bars of pressure. The juice was left to settle for two days and racked to barrel. Using 100% wild yeast, fermentation occurred over an 18-day period. The wine spent 8 months on the lees in 30% new French oak and 70% second and third fill barrels.								
Analysis:	<table><tr><td>Alcohol</td><td>13.5%</td></tr><tr><td>Total Acidity</td><td>5.8 g/l</td></tr><tr><td>Residual Sugar</td><td>3.7 g/l</td></tr><tr><td>pH</td><td>3.52</td></tr></table>	Alcohol	13.5%	Total Acidity	5.8 g/l	Residual Sugar	3.7 g/l	pH	3.52
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Winemaker's Comments:	This wine has aromas of tropical fruit, citrus and vanilla. Creamy palate with distinct citrus notes and dried orange peel on the aftertaste that finishes with a fresh, crisp acidity. Drink now or aged further to 2028.								
Production:	3100 750ml bottles								
Awards:	<ul style="list-style-type: none">• 92 points Gilbert & Gaillard International Challenge 2023								
Previous Vintages Awards:	<ul style="list-style-type: none">• 5* Platter 2023 edition Highly recommended Platter 2022 edition• 92 points Gilbert & Gaillard International Challenge 2023								