



McLaren Vale – Chardonnay 2018

New release! Our beautifully elegant Chardonnay is made entirely from stunning McLaren Vale fruit. Not content with usual production techniques, Tony ferments and matures 60% of the wine in French oak, creating an incredible lingering finish that's as perfect for hot evenings with just-cooked seafood, as it is with an autumn cheese platter.

Try it with Blue Swimmer crab, grilled flathead, or a lemon zesty risotto.

Colour Very bright with lively green tints.

Nose Beautiful rich notes of white peach and nectarine, together with light toasty French oak and a delicate almond creaminess.

Palate A delightful rich entry of complex rich stone fruits, leading to a mid palate of great depth, minerality and persistence, finishing with fine supporting acidity. Drinking very well on release, this wine with careful cellaring will reward with great complexity and be a drinking pleasure for at least 5 years.