



Curious

2016 CHARDONNAY SAUVIGNON BLANC

Winemaker: Jo Nash



VINTAGE INFORMATION

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|---------------|-------------------------------------|
| Region | South Eastern Australia |
| Varietal | 75% Chardonnay, 25% Sauvignon Blanc |
| Alcohol | 13.5% |
| Best Consumed | 2017 - 2020 |

WINEMAKING / VITICULTURE

This wine was crafted from 75% Chardonnay grapes and 25% Sauvignon Blanc grapes, sourced primarily from our vineyards in the Murray Darling Region of South Eastern Australia. The grapes were picked and crushed during the cool of night so as to retain their fresh, varietal flavours – which is especially important when using aromatic varieties such as Sauvignon Blanc.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we managed to juggle our way through it, and now quality looks very good.

WINE DESCRIPTION

A fresh, fruit driven wine displaying aromas of citrus and tropical fruits and some herbaceous notes. Bright Chardonnay flavours of melon and fig combine with the grassy and grapefruit flavours from the Sauvignon Blanc. The wine is crisp and refreshing, with a long clean finish.

FOOD RECOMMENDATIONS

An easy drinking, refreshing wine style which is a great match with seafood or chicken. Try with oysters, garlic and lemon roasted chicken breast or oven roasted spatchcock.