

Finisterre Chardonnay 2019

6x75cl

Winemaker Notes

Complex and restrained with roasted nuts and nougat flavours and hints of citrus blossom. Ample texture and long, fine finish.

Vineyard

The average age of vines is 18 years, trained using VSP system, planted on laterite soils.

Winemaking

Hand harvested and hand selected whole bunches were gently pressed. The fermentation took place in new French oak barrels. The wine was matured for 9 months in new French barriques.

Vintage

A slightly cooler vintage than 2018 and one of excellent quality, with well balanced fruit.

Food match

Grilled and Roasted White Meats

Great match to grilled turbot, grilled veal chops with mushrooms, grilled vegetables such as red peppers, corn, butternut squash or pumpkin ravioli.



Grapes

100% Chardonnay

Region/Appellation

Margaret River, WA

Alcohol by volume

12.50%

Residual Sugar

1.4 g/l

pH

3.25

Total Acidity

7.1 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

23/02/2025