

# 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

22/07/2024