

# Finisterre Chardonnay 2018

## 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 happy vintage with a combination of warm and moderate weather in January to March that helped grapes reach their full potential.

### Food match

Grilled and Roasted White Meats

A great match with the herbs and saltiness of Spanakopita



Grapes  
100% Chardonnay

Region/Appellation  
Margaret River, WA

Alcohol by volume  
12.50%

Residual Sugar  
0.67 g/l

pH  
3.19

Total Acidity  
7.62 g/l

Drinking Window  
2024 - 2029

Tasting Guide



Tasting note printed  
22/12/2024