

30 MILE

2019 SOUTH EASTERN AUSTRALIA CHARDONNAY

Wistful willows line the banks of the waters of 30 mile whose currents and local affection run deep. If you listen carefully 30 mile whispers of those who have sheltered in the shade and splashed and squealed in its rapid waters. Relax, relish and enjoy ... relinquish yourself to the 30 mile.

Winemaking and Viticulture

Grapes were picked during the cool of the night to help preserve the cool climate flavours of the fruit. The juice was separated quickly, left to settle and then fermented cool with special yeast to allow the release of extra citrus and mineral fruit flavours. Portion of the wine was fermented in old French oak barrel and left for 6 months until blending and bottling. Careful tasting and blending, by our winemaker; help produce this wine of style and great value for money.

Tasting Comments

Youthful pale yellow with green hues. Fresh lifted fruits of citrus, peach and tropical fruit with subtle well balanced spicy oak. Medium bodied wine with cool climate flavours of citrus, lemon and peach with a long and crisp finish. Excellent partner to all types of seafood and white meats such as chicken. This wine has the flavour; structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Chardonnay

HARVEST DATE: February 2019

REGION: South Eastern Australia

ALCOHOL: 13.0%v/v

TOTAL ACIDITY: 6.19g/l

PH (UNITS): 3.45

WINEMAKER: John Quarisa aka 'Johnny Q'