

TREASURES

2020 ADELAIDE HILLS CHARDONNAY

Our 3 treasures - unique, innocent and energetic - are our children. Together, from precious innocence we have drawn inspiration. For us Treasures symbolises life where anything is conquerable, where dreams become reality where passion is everything.

Winemaking and Viticulture

Only the best grapes were hand selected by our winemaker for harvesting. The grapes were machine harvested during the cool of the night to preserve the fruit flavour and quality. The grapes were quickly crushed and pressed and the resulting juice chilled to 5°C and left to settle for 48 hours. The juice was fermented cold to help produce a cool climate style where a portion underwent barrel fermentation. Once dry, the wine was left on yeast lees in tank and wood for a further 12 months to create some creamy flavours and some to undergo Malolactic. Careful blending of the different components produced a wine of high quality and style.

Tasting Comments

Light yellow with hint of green colour. Cool climate style showing some melon, peach fruit flavours with some citrus balanced with some fine grain French oak. Full bodied and rich yet with an elegant palate with varietal chardonnay characteristics, a complex creamy texture and a long crisp finish. This wine is a great match with grilled fish or 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: April 2020

REGION: Adelaide Hills

ALCOHOL: 13.5%v/v

TOTAL ACIDITY: 6.1g/l

PH (UNITS): 3.40

WINEMAKER: John Quarisa aka 'Johnny Q'