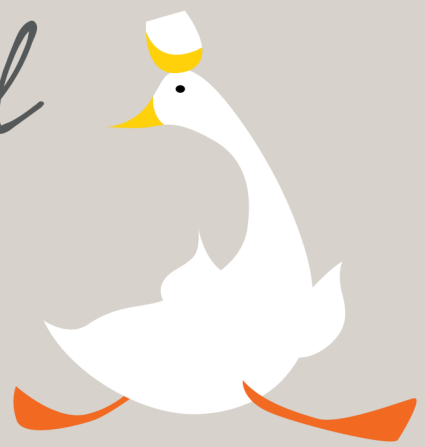


by Merrill



GEORGIE MAY
CHARDONNAY
2019

“Georgie May walks the tightrope of life sipping a kardonnay while the judge gives her a pardon, ay?”

VINTAGE INFORMATION

Very little rain during Winter and Spring affected the deep down soil moisture ensuring an overall reduction in crop size. Once into the ripening phase, the weather was at its optimum for ripening with only brief extremes being experienced.

The older and more resilient varieties such as Grenache fared best resulting in excellent flavour concentration and depth of colour, which in most varieties is outstanding ensuring 2019 will be a vintage to remember.

WINEMAKERS NOTES

The colour is a brilliant pale straw with youthful green hues. A very clean peach and nectarine note comes forward with kaffir lime and fresh cucumber lift.

The palate begins with a gentle and delicate melon flavour which grown and fills the mouth with nectarine, mandarin and lime flavours with a fine creamy texture. The finish is long and fruit juicy leaving you wanting more.

“Enjoy with roast chicken, light duck and quail dishes, tempura prawns and chicken caesar salad, margherita or prosciutto pizza.”

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Chardonnay
Oak Treatment: No oak was used in the production of this wine.
Region: McLaren Vale 75% / Coonawarra 25%
Harvest Date: March 2019
Alc: 13.5%, pH: 3.31, TA: 6.1 g/L, RS: 1.2 g/L

