

# Elevations Chardonnay 2022

TASTING NOTES

COLOUR | Pale golden yellow.

NOSE | Perfume of fresh grapefruit and honeydew melon.

PALATE | Enjoy a beautifully creamy mid-palate, culminating in a clean, refreshing finish.

CELLAR | Drink now to 2025.

WINE MAKING

**Varietal Composition:** Chardonnay 100% | **Alcohol:** 12.6% | **pH:** 3.38 | **Fermentation Method:** Cool Tank Fermentation | **Fermentation Time:** 14 Days | **Yeast Type:** X16 & CX9

VITICULTURE

**Region:** Victoria | **Harvest:** Late Feb to Mid-March 2022 | **Vine Age:** 10 to 40 Year Old | **Method:** Machine Harvested | **Clone:** P58, I10V12

