

2019 Vincent's Breeze Adelaide Hills Chardonnay

Tasting Notes

Aroma

Fresh and aromatic displaying complex aromas of lemon curd, mandarin blossom and stone fruit with hints of toasted wafer.

Palate

Honeydew and brown lime flavours intertwine with a smooth and creamy mid palate. Fine natural acidity give great length and balances the textural oak characters.

The Vincent's Breeze Story

Our Vincent's Breeze wines take their name from a picturesque stretch of water found between the Fleurieu and Yorke peninsula in South Australia known as the Gulf St Vincent. Gulf St Vincent is only a stones throw away from our winery which is located in the world renowned McLaren Vale wine region. The cooling sea breeze from the gulf is a crucial element in the Mediterranean climate that sets McLaren Vale apart from other premium Australian wine regions.

These wines were created by blending a number of separate vineyard parcels with the aim of balancing the strengths of each. Each resultant blend, is one of exquisite balance, far surpassing the sum of it's parts



Region	Adelaide Hills	Alcohol / pH / TA	13.0	3.50	6.1
Variety	Chardonnay	Winemaking			
Harvest Dates	26 th of February 2019	Selectiv® Harvested in the early morning prior to sunrise. Cold pressed off skins immediately to minimise phenolic extraction. Cold Settled for 72 hours then racked off lees and fermented with mixed culture yeasts in a combination of seasoned French oak barrels and stainless steel fermenters.			
Bottling Date	24 th of April 2020				
Release Date	May 2020				
Cellaring	Drink Now to 2022				