



BENCHMARK

Chardonnay 2014



The Fruit

The fruit for this wine is sourced from the premium wine regions of South Australia. The 2014 vintage produced low crops and small berries which ripened perfectly giving rich, concentrated flavours and excellent acid retention, which will all be reflected in the quality of the Chardonnay.

The Winemaking

The fruit was crushed and cold-settled before starting fermentation. The Juice was gently racked prior to undergoing fermentation in stainless steel tanks for about three weeks with a small percentage (3%) aged in barrels. A portion of the blend underwent malolactic fermentation and all of the wine was aged on yeast lees for four months to add complexity and viscosity to the wine. After settling, filtering and stabilising, the wine was then blended and bottled.

The Wine

This vintage is a classic example of Benchmark Chardonnay. Lemon, green in colour with fresh aromas of citrus fruit, honey and subtle stone fruits. The palate is soft and creamy with honeydew melon and nuances of sweet spiced cream along with a fine, natural acidity. The fresh citrus flavours all have great length, with good texture on the palate from the time spent on lees. Best suited to creamy fish dishes, chicken salads or just on its own.