

APHELION

Adelaide Hills Chardonnay 2014 Tasting Note



Winemaking

Single vineyard chardonnay grown in the Southern Adelaide Hills, South Australia. Whole bunch pressed. Gentle fermentation was completed in a single, third use, French barrique. Aged on lees for seven months with frequent battonage to impart additional layers of complexity before being hand bottled in October 2014.

Enjoy through to 2020.

240 bottles produced.

Tasting Note

Summary: A medium bodied and softly textured wine that has a lovely acid line that carries the palate flavours a long way.

Look: Golden yellow straw, clear and bright.

Aroma: Golden nose, all peaches and cream, with a touch of pineapple.

Palate: Soft full, green almond, toast, peaches. Crisp, green apple acidity draws the flavour on and on.

Try With: Ashed goat cheese accentuates the sweet peach flavours, with the cheese then tasting stronger, more vegetal and of the ash. A strong Cheddar accentuates the sherbertty acid, and also the bitiness of the cheddar.

Alcohol: 12.5%

Serve At: 8 - 10 degrees Celsius (take it out of the fridge ½ an hour before you want to drink it)

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