

GRANT BURGE

Fifth Generation Chardonnay 2024



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	BAROSSA		
Vintage:	2024		
Volume:	750ml		
Vineyard:	The 5th Generation Chardonnay brings together the richness of the Barossa with the elegance of fruit from the Eden Valley to create a delicious style of wine.		
Vinification:	The fruit was crushed, chilled and tank pressed with the juice allowed to settle for 48 hours prior to racking. Six different yeast strains were used and each parcel was separated, receiving a different yeast strain for the fermentation. 70% of the wine underwent cold fermentation in stainless steel tanks for 3 weeks whilst 30% of the wine was fermented and matured in French oak. After fermentation the wines remained on yeast lees for six months.		
Appearance:	Straw.		
Bouquet:	Rich tropical aromas of honeydew and rockmelon together with zesty citrus notes of lemon and grapefruit.		
Palate:	The portion of oak fermented chardonnay adds complex undertones of sweet spices, honey and cream. The palate is smooth, silky and rich with fruit sweetness and textural complexity in the mid palate and live crisp acidity on the finish.		
Cellaring:	3-5 Years		
Food Match:	ALL CHICKEN		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	6 x 750ml
Hancocks Product:	26393		