



CLARENCE HILL

Originally founded in 1990, Clarence Hill today is known for making wines style and drinkability using our own vineyards and our family of growers.

Our grapes are sourced from our vineyards in the Adelaide wine region, with this wine using the maritime Currency Creek. Sandy soils, the maritime climate and ample sunshine allow for full and slow ripening highlighting elegant characters of Chardonnay.

While this wine has only minimal oak influence, complexity comes from the use of natural yeasts and grape solids to enhance texture. Light malolactic fermentation adds depth and also provides some softness to the cool climate acidity.

Clarence Hill Wines made are elegant and capture classic varietal notes – they are 'Naturally Blessed Vineyards'.

2017 CHARDONNAY

Tasting Note

- Colour:** Bright straw green with light honey tint.
- Nose:** Zesty & youthful with white peach, melon, nectarine and spices with an element of citrus flowers.
- Palate:** Low oak usage highlights pristine white peach with crisp citric acidity with length and richness. Whilst young, this wine is expected to fill out and develop some nutty nuance.
- Potential:** Drink now but some bottle maturation will allow the development of nuts and brioche.
- Foods:** As an aperitif or white fish or chicken.
- Technical:** Alcohol: 13% , pH 3.23, TA 5.2
- Vintage:** Even and predictable with sunshine and cooling breezes. Ripe and flavoursome.

Winemaking by Nick Haselgrove

