



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 vineyards in the Adelaide Hills wine region. Cool 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 vineyard yeasts and grape solids to enhance texture. Malolactic fermentation and 'battonage' adds depth and also provides some softness to the cool climate acidity. A winemakers style in a 'hands off' natural approach to wine making.

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

Tasting Note - August 2023

- Colour:** Bright straw green with light honey tint.
- Nose:** Zesty grapefruit with white peach, melon, nectarine and spices with an element of citrus flowers. Slight matchstick reduction adds interest.
- Palate:** Low & old French oak usage highlights pristine white peach and nectarine with round, textural acidity for length and richness. Whilst young, this wine is expected to fill out and develop some Brule and nutty nuances.
- 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: 12% , pH 3.23, TA 6.26
- Vintage:** Very cool, late vintage with lush conditions

2023 CHARDONNAY

Adelaide Hills

Green Label

