



KINGSTON
— ESTATE —

ONE VARIETY. TWO REGIONS. DISTINCTIVELY SOUTH AUSTRALIAN

2010 CHARDONNAY

PADTHAWAY / ADELAIDE HILLS

This is a fresh, soft and generous wine style with infinite drinkability.

The grapes for the 2010 Chardonnay were sourced from selected premium vineyards in the cool-climate regions of Padthaway and the Adelaide Hills.

These regions continue to show a great ability to produce excellent wine exhibiting delicate but lifted aromatic flavours.

The individual parcels were then blended to style, balancing the wine to produce a fruit driven Chardonnay, with a background level of oak.

The result is a lively approachable wine, well complemented to numerous food styles and dishes.

The 2010 Kingston Estate Chardonnay is a pale lemon to light straw colour. The nose shows up front peach with some nectarine and a hint of lemon rind and spiced oak. The palate displays medium to full bodied fruit of peach and pear with a superbly creamy oak middle and long fruit driven zesty finish. The wine was aged on French and American oak for four months to give it the beautiful spiced oak lingering finish.

FOOD SUGGESTIONS

It is an excellent match to slow roasted chicken, creamy smoked salmon and pasta, pork with hokkien noodles.



Grape variety	:	Chardonnay
Vintage	:	2010
Growing regions	:	Padthaway & Adelaide Hills
Winemaker	:	Brett Duffin
Alcohol	:	13.5% Alc/Vol

James Halliday Australian Wine Companion
Star Rating: 4.5 Stars

