



2012 KINGSTON ESTATE CHARDONNAY

THE WINE

REGIONS

Padthaway
Adelaide Hills

VARIETY

Chardonnay

COLOUR

Pale lemon to light straw

BOUQUET

Upfront white flesh peach and stone-fruit with creamy vanillin oak.

PALATE

Medium to full bodied stone fruits, including peach and nectarine, with a superbly creamy oak middle and long fruit driven zesty finish.

SERVING SUGGESTION

The perfect accompaniment to salmon dishes, chicken, pork or pasta in a creamy sauce, caesar or chicken salads and mild curries with buttery sauces.



KINGSTON ESTATE DUAL REGIONS:

BLENDING THE REGION'S FINEST ALLOWING VARIETALS TO DELIVER TRUE FLAVOUR.

DUAL REGIONS

Every year Kingston Estate selects the two regions which best represent the variety for that vintage. **Padthaway** contributes to the complex creamy texture with the cool climate **Adelaide Hills** adding crisp acidity and stonefruit characters, ensuring just the right amount of finesse in this lively Chardonnay.

WINEMAKING

This wine was aged on American oak for approximately four months to give it the beautiful spiced oak lingering finish.

Grapes were harvested at night to enhance flavour and to minimise oxidation. They were crushed, chilled, pressed and clarified. The difference parcels of juice were then yeast inoculated.

Fermentation typically takes place over a period of 20 days. It is controlled at a relatively cool temperature (14-16°C) to enhance varietal flavours.

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

ANALYSIS

Alcohol:	13.5% Alc/Vol
Total Acid:	6.7g/L
pH:	3.30



KINGSTON
— ESTATE —

ONE VARIETY. TWO REGIONS. DISTINCTIVELY SOUTH AUSTRALIAN.