



KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2012]

Lush peach, melon and pineapple flavours

Kingston Estate has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from the premium cool climate growing region of Limestone Coast and the warmer Riverland region in South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain fresh fruit flavours. The grapes were pressed in the soft press style and only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics.

The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with a small quantity transferred to oak barrels for 3 months to add complexity to the wine.

The result is a pale lemon to lime wine with a lush array of peach, melon and pineapple flavours. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pasta and salmon.

Winemaker: Bill Moularadellis



Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.