



KINGSTON
ESTATE FAMILY



2013 CHARDONNAY ADELAIDE HILLS

COLOUR

Pale lemon to light straw

BOUQUET

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

PALATE

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

CUISINE

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

REGION

The diversity across South Australia's many wine regions ensures that each vintage, wines of very different styles can be produced from the same variety. The Kingston Estate range of single varietal wines are crafted to display distinctive varietal character through careful region selection. The best characteristics of one or more regions, often a combination of warm and cool climate, are matched and blended to provide the perfect synergy of regional definition and varietal integrity.

This crisp, vibrant Chardonnay exhibits the classic regional qualities and elegant structure typical of the cool climate Adelaide Hills.

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 several days and 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 subtle background level of oak.

ANALYSIS

Alcohol: 13.0% Alc/Vol

Total Acid: 6.3g/L

pH: 3.32



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