



KINGSTON
- ESTATE WINES -

2015 CHARDONNAY PADTHAWAY

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 and chicken dishes or pasta is a creamy sauce.

REGION

Renowned for its cool climate Chardonnay, Padthaway lies in the Limestone Coast, enjoying maritime influences that keep the region cool in Summer.

WINEMAKING

Grapes were harvested at night to enhance flavour and to minimise oxidation. They were crushed, chilled, pressed and clarified. Fermentation 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. This wine was aged on American oak for approximately four months to give it the beautiful spiced oak lingering finish.

Alcohol - 13.5% Alc/Vol

www.kingstonstatewines.com