



## CHARDONNAY

### YENDA

A Chardonnay showing subtle French oak as a result of barrel fermentation and yeast lees aging. Unclarified juice is pressed straight into barrel with natural yeast performing fermentation.

An elegant style showing white peach and melon aromatics with a slight citrus twist, finishing with soft toasty and buttery flavours. This wine will continue to mature well, with good cellaring for five to eight years.

Enjoy with an antipasto platter.

VINTAGE : 2017 | PH : 3.37  
ALC % : 12.5 | R. SUGAR : 2.1/L

**Silver 2016 NSW Wine Awards**  
**Bronze 2016 Riverland Wine Show**

*Sam Brewer*

SAM BREWER - WINEMAKER

