



squealing pig

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2018

padthaway / adelaide hills
chardonnay

Colour

Pale straw colour with lime at the rim.

Nose

Classic peach and stone ~~deliciousness~~ fruits on the nose, accompanied by hints of baked apple and rhubarb with a subtle edge of integrated oak and complexity.

Palate

A ~~mouth-watering~~ rich, balanced and soft palate. Expect a creamy texture, and subtle integrated oak notes ~~yum!~~

Viticulture

Our Chardonnay grapes come from two regions of South Australia. In Padthaway, the mixture of terra rossa soils and Mediterranean climate are perfect for creating clean, fruity wines. Adelaide Hills is 500m above sea level with a long slow ripening growing season. This makes it great for making ~~lip-smackingly good~~ fresh, elegant wines. Dry season lowered yields slightly but the quality in 2018 was ~~the bees knees~~ sensational.

Vinification

The majority of the blend was fermented with French Oak staves, with 2% seasoned French oak barriques. 80% of the blend went through Malolactic fermentation to promote a creamy mouthfeel. The finished wine was held on the lees for 5 months adding complexity, prior to being racked off for bottling.

Cellaring

This wine is ~~summer in a bottle~~ at its best when young and fresh. Drink ~~straight away~~ early to savour the vibrant aromas and liveliness.

Technical Information

Region | Padthaway/Adelaide Hills, South Australia
Variety | Chardonnay
Alcohol | 13%
Residual Sugar | 2.2g/l
Total Acidity | 5.88g/l
pH | 3.23

