



METAL LABEL CLASSIC CHARDONNAY

Forged from the Limestone Coast, our Metal Label range refines standalone varietals into something exceptional.

Harvest Report 2017

Average annual temperatures resulted in typical budburst with most varieties. A mild summer and cool nights resulted in a long ripening period with good fresh fruit flavors. Fruit was harvested late February to early March in the middle of the night under cool conditions allowing for fresh fruit flavor and minimum oxidation. The 2017 whites stand out with fresh and crisp characteristics with great aromatics.

Tasting Notes

A fresh cool climate Chardonnay, this wine pulls together quenching tropical and citrus fruit flavors and delicate French oak. The bouquet is filled with aromas of mango, pineapple and white rose which carry to a soft and generous palate. Nuances of lemon slice, vanilla and roasted cashew combine with a creamy mouthfeel and zesty acidity to provide a lingering finish.

Composition:	100% Chardonnay
Harvest:	By Hand
Vintage:	February, 2017
Region:	Limestone Coast
Sub-Regions:	Padthaway
Maceration:	No
Fermentation:	Selected yeasts, 55—65°F, 16 days
Malolactic:	No
Aging:	2 months on French Oak
Alcohol:	13.5%
pH:	3.28
Total Acidity:	6.90 g/L
Residual Sugar:	2.10 g/L

 **Bob Berton**
WINEMAKER

James Halliday
★★★★
4-Star Winery

