



FERNGROVE
FRANKLAND RIVER

WINE NAME	Diamond Chardonnay
RANGE	Orchid
VINTAGE	2019
WINE STYLE	Medium to full-bodied white wine
GRAPE VARIETY	100% Chardonnay
GROWING REGION	Frankland River
TECHNICAL DETAILS	Alc 13.0% pH 3.23 TA 6.25g/L RS 1.48g/L
VINTAGE	Overall, a good vintage for Ferngrove, especially against the seasonal challenges. Luckily enough the dry growing season provided great conditions for our whites, with perfect balance between flavour and natural retained acidity.
APPEARANCE	Light gold.
NOSE	An inviting bouquet of pear and lemon zest, with hints of white peach.
PALATE	Subtle notes of oak back up ample flavours of grapefruit and toasted almonds, while the creamy mouthfeel is well balanced by a mineral acidity.
VINIFICATION	Fruit for the Diamond Chardonnay was handpicked from Block 16 from Ferngrove's vineyard. The grapes were harvested in the cool of the night and allowed a small amount of cold skin contact before whole bunches were gently pressed. All batches were fermented in 300 and 500 Litre French oak barrels for a more subtle oak influence, allowing the fruit to shine. With periodic lees stirring, the wine was matured for 12 months before blending and subsequent bottling.
CELLARING	Will benefit from careful cellaring for up to 8 years.
WINEMAKERS COMMENTS	This wine is a medley of pear and white peach intertwined over a core of citrus and toasty notes with vanilla French oak and lingering mineral acidity on the finish.
SERVE	Serve slightly chilled at 10-16C.
FOOD	Enjoy with Roast chicken and Camembert Potato Gratin.

