

# FERNGROVE

GREAT SOUTHERN  
WESTERN AUSTRALIA

WINE NAME	<b>Ferngrove Black Label Chardonnay</b>
VINTAGE	<b>2020</b>
WINE STYLE	Medium-bodied white wine.
GRAPE VARIETY	Chardonnay
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 12.5% pH 3.32 TA 5.72g/L RS 1.54 g/L
VINTAGE	Vintage 2020 will be remembered as the earliest harvest on record with great fruit quality. The growing season started warm and very dry. Spring rainfall was also below average and our soils were quite dry as the vines came out of dormancy and watering commenced earlier than normal. The favourable weather for the remainder of the ripening period provided great conditions for our whites, resulting in the perfect balance between flavour and natural retained acidity.
APPEARANCE	Pale straw with green tinge.
NOSE	Cumquat and grapefruit with hint of flintiness.
PALATE	Creamy texture and well-balanced acidity underscore grapefruit and white peach accents.
VINIFICATION	The grapes were harvested in the early morning, and crushed to the press. Free run juice was drained and settled prior to controlled fermentation. Our Chardonnay was aged on lees for 12 months in a mix of new and used French Oak barrels.
CELLARING	Drink now or cellar for 5 years.
WINEMAKERS COMMENTS	The Ferngrove Chardonnay is from Ferngrove's Estate. It is subtle, harmonious and interesting, which makes it the perfect accompaniment to drink seamlessly with food.
SERVE	Slightly chilled 10-14C.
FOOD	Enjoy with roast chicken with a side of orange and fennel salad.

