

FERNGROVE

GREAT SOUTHERN
WESTERN AUSTRALIA

WINE NAME	Ferngrove Classic Chardonnay
VINTAGE	2019
GRAPE VARIETY	100% Chardonnay
GROWING REGION	Western Australia
TECHNICAL DETAILS	Alc 13.0% pH 3.11 TA 6.60g/L RS 2.32g/L
APPEARANCE	Pale green with clear rim.
NOSE	Aromatic grapefruit, citrus zest and lime.
PALATE	Palate driven by grapefruit citrus, pear and white peach. A nice balance between fruit flavour and acid. A lighter style chardonnay with a touch of oak. Finishes soft and creamy.
VINIFICATION	Fruit for Ferngrove's Classic Chardonnay was harvested in the early morning and crushed to the press. Juice was drained and settled prior to a controlled fermentation. Once fermentation had finished the wine was left to mature in oak for 6 months before going to bottle.
CELLARING	Drink now while fresh fruit flavours dominate.
SERVE	Serve chilled at 8-12C.
FOOD	Serve with fresh ocean king prawns with refreshing citrus and a vibrant wasabi sauce.

