

ESTD  1877

# McWILLIAM'S

SIX GENERATIONS OF WINEMAKING

## 2017 McWilliam's Inheritance Chardonnay

**Grape varietal:** Chardonnay

**Vineyard Region:** New South Wales, Australia

**Vinification and Maturation:** Selected fruit parcels were harvested in the cool of the night at optimum maturity level to maintain freshness and maximise flavour. The must was drained and pressed off the skins immediately after crushing. The wine was then fermented to dryness on premium French oak and stirred on yeast lees for a period of three to four months to build creaminess and texture with a portion of the wine set aside undergoing malolactic fermentation. This portion was back blended into the wine to add further complexity. The wine received a light fining prior to being clarified and stored cold to maintain freshness.

**Colour:** Pale straw a hint of yellow.

**Aroma:** Aromas of ripe stone fruit, peach blossom and yellow nectarine with a hint of pineapple are supported by a fine nutty character and subtle background oak.

**Palate:** The palate opens immediately with fresh fruit flavours balanced against a pleasant creamy texture and soft finish. Oak is supportive yet restrained and the acid provides good drive and length.

**Alcohol:** 12.5%

**pH:** 3.4

**Residual Sugar:** 3.0 g/L

**Peak Drinking:** Excellent drinking right now with the ability to age further over the next year.

