



SINGLE VINEYARD

## FOUR ACES

2016 / CHARDONNAY

---



### BLEND

100% Chardonnay.

### COLOUR

Bright straw.

### AROMATICS

Lifted aromas of pear with hints of vanillin.

### PALATE

Flavours of lemon sorbet with subtle notes of nuts and brioche. Beautifully balanced with its natural acidity on a slaty finish.

### OAK MATURATION

10 months in Seguin Moreau and Francois Freres.

### AGEING POTENTIAL

5 years.

### WINEMAKING

Chardonnay fruit was machine harvested and chilled before pressing to preserve the pristine fruit flavours. The small percentage of free-run was transferred to barrels and left to ferment wild to achieve complexity. The fermentation temperature was kept between 12°C and 14°C to preserve the natural fruit flavours. Once alcoholic fermentation was complete, each barrel was lees stirred once a week to build texture and mouth-feel. Malolactic fermentation was not encouraged so the natural vibrant acidity was preserved. The wine was blended and fined before bottling.

---

### WINEMAKING DATA

Geographical Indication / Manjimup, WA

Harvest Date / March 2016

pH / 3.25

Titrateable Acidity / 8.09 g/L

Reducing Sugar / 1.51 g/L

Alcohol / 13.5%

---

PEOS ESTATE / PESESTATE.COM.AU

GRAPHITE ROAD WEST MANJIMUP P.O BOX 89 MANJIMUP WESTERN AUSTRALIA 6258