



SINGLE VINEYARD

FOUR KINGS

2016 / CHARDONNAY



BLEND

Chardonnay

COLOUR

Bright straw.

AROMATICS

Lifted aromas of white peach, nectarine, apricot and cashew nuts.

PALATE

Medium bodied with a fleshy mouth feel, displaying peach, nectarine, citrus blossom and subtle sweet oak. A well integrated acid backbone with underlying complex savoury notes and a long finish.

OAK MATURATION

10 months in Seguin Moreau & Francois Frères

AGEING POTENTIAL

3 - 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 to 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 with before bottling.

WINEMAKING DATA

Geographical Indication / Manjimup
Harvest Date / March 2016
pH / 3.35
Titratable Acidity / 6.85 g/L
Residual Sugar / 1.89 g/L
Alcohol / 13.8%

PEOS ESTATE / PESESTATE.COM.AU
GRAPHITE ROAD WEST MANJIMUP P.O BOX 89 MANJIMUP WESTERN AUSTRALIA 6258

