

Tasting Note

Mr Smith Chardonnay 2019 - Tumbarumba

Analysis: Alcohol: 13.5%
pH: 3.3
TA: 7.42 g/L
R/S: 2.8 g/L

Dairy: Traces
Allergens: Sulphites

Nose: Tropical stone fruit with a hint of lemon preserve, subtle toasty cashew showing through.

Palate: A true expression of a modern Chablis style chardonnay. Seamlessly integrated oak, a purity of fruit and a zing of delicate citrus acid.

Winemaker notes: With an eye on Tumbarumba as a great cool climate chardonnay region, when we got the opportunity to work with a multi-award winning and Halliday 5-Star winery, we jumped.

Tumbarumba had significant heavy rainfalls in November 2018 allowing for healthy canopy formation, with a very warm summer to follow. There were periods of both heat waves and cooler spells between. Mild weather for March hand harvest 2019.

Whole bunch pressing, 15% new oak and all French. No malo-lactic fermentation to retain full natural acidity.

Best Drinking: Anytime from now to 2028. Serve chilled.

Food Match: Seafood, Pork or Poultry.



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