

Tasting Note

Mr Smith Chardonnay 2022 - Tumbarumba

Analysis: Alcohol: 12.3%
pH: 3.5
TA: 7.02 g/L
R/S: 2.9 g/L

Dairy: Traces
Allergens: Sulphites

Nose: White stone fruit with a citrus whisper, light toast and nut 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 started with a bit too much rain, but then enjoyed drier conditions and cool temperatures at the end of this years growing season.

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

Best Drinking: Anytime from now to 2030. Serve chilled.

Food Match: Seafood, Pork or Poultry.



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