TASTING NOTE

Bimbadgen Hunter Valley 2016 Chardonnay

Our highly experienced and dedicated team skilfully blend the distinctive attributes of multiple vineyard sites in our Hunter Valley range to produce classic Hunter Valley wines.

TASTING NOTES

Colour: Medium lemon yellow.

Nose: Peach, melon and oak spice.

Palate: Delicate melon flavours, time in oak adding depth and spice, finishing with a grapefruit acidity. Moreish.

WINEMAKERS COMMENTS

Source: Premium Hunter Valley Chardonnay blocks.

Vinification: Fruit crushed and de-stemmed, settled and fermented in old and new French barriques (225L) and Puncheons (500L).

Blending: N/A.

Aging: 11 months in oak.

Bottling: 8th December, 2016

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Chardonnay	12.6%	5 years	Mid Jan	French	3.52	6.2g/L

VINTAGE NOTES

Vintage 2016 was ultimately rewarding in many ways. Hail at flowering followed by 400mm of rain in January created many challenges in the vineyard. Hot dry weather in between ensured even consistent ripening resulting in a well-rounded Chardonnay harvest.