

## TASTING NOTE

# Bimbadgen Hunter Valley 2018 Chardonnay

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

## TASTING NOTES

- Colour:** Golden Straw  
**Nose:** Fresh white peach, melon and citrus aromas with a hint of new oak  
**Palate:** Delicate flavours of melon and lime, balanced by subtle oak and a long finish

## WINEMAKERS COMMENTS

- Source:** Bimbadgen's McDonalds Road Vineyard, Palmers Lane Vineyard and Winbirra Vineyard  
**Vinification:** Fruit was crushed and juice settled before transferring into oak puncheons and barriques. Fermentation on lees to add texture and depth. Lees stirring monthly.  
**Blending:** N/A  
**Aging:** 10 months in new and old French oak  
**Bottling:** 11<sup>th</sup> November 2018

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Chardonnay	12.9%	5+ years	14 <sup>th</sup> - 27 <sup>th</sup> Jan 2018	100% French	3.27	6.3g/L

## VINTAGE NOTES

2018 marked the second consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2018 growing season was similar to 2017 only more compressed. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. On first taste of the red wines in barrel, they consistently demonstrate a vibrancy and class last seen in 2014. An exciting Hunter Valley vintage.



Bimbadgen

*Seen in all the right places*

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