

TASTING NOTE

Bimbadgen 2019 Single Vineyard Palmers Lane Chardonnay

Bimbadgen Single Vineyard wines are sourced entirely from either the Palmers Lane or McDonalds Road vineyards. Crafted and blended from our flagship varieties, we strive to create outstanding wines in the classic Hunter Valley style.

TASTING NOTES

- Colour:** Medium golden straw
- Nose:** Subtle melon and citrus aromas with restrained oak in the background.
- Palate:** Elegant melon and citrus flavours with a delicious line of acidity. Seamless oak carries a layered and lingering finish.

WINEMAKERS COMMENTS

- Source:** Bimbadgen Palmers Lane Vineyard Blocks 16 and 24
- Vinification:** Pressed into temperature controlled stainless steel and fined prior to inoculation with a neutral yeast strain. Fermentation temperature was kept close to 17 degrees preserving delicate aromatics. Fined and filtered before bottling.
- Blending:** N/A
- Aging:** 2500L Foudre Oak Barrel, old barriques
- Bottling:** 10th December 2019, 6,350 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Chardonnay	13.4%	3-5 years	27 th January 2019	2,500L Foudre	3.33	6.8g/L

VINTAGE NOTES

2019 marked the third consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2019 growing season was similar to 2018 only a little warmer. 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. Another exciting Hunter Valley vintage.



Bimbadgen

Seen in all the right places

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