



HAND CRAFTED WINES ALL SEWN UP.

2016 ADELAIDE HILLS 'CONTOUR' CHARDONNAY

The 2016 vintage composed of low winter rainfall and a dry spring, irrigation commenced before flowering. One significant rainfall in late January was perfectly timed, resulting in high quality grapes. These grapes were harvested on the third of March in the cool of the early morning and delivered to the winery at 6:00am where they were immediately pressed.

Free run juice and pressings were fermented separately to 6 baumé where the juice was put to 40% new and 60% one to three-year-old French oak. After full malolactic fermentation, the wine was left on yeast lees until racking just prior to bottling in October.

TASTING NOTES -

This pale straw chardonnay indulges in aromas of white peach, honey dew and dandelion accompanied with deeper notes of almond kernels and marzipan. The palate is a medium to full-bodied style, it pairs yellow peach and lemon curd with a slight creaminess. Finished with a fresh balance of acid and fine tannins to add length and complexity.

FOOD MATCH -

This wine pairs beautifully with seafood, chicken, and veal. Two of my favourite matches at home are Tunisian Lemon Chicken and *Marmite Dieppoise*, a rich creamy shellfish and fish stew from Normandy perfect for the middle of winter.

WINEMAKER: Jodie Armstrong

VINTAGE: 2016

VARIETY: Chardonnay 100%

REGION (GI): Adelaide Hills. Sub region: Kuitpo

BOTTLING ANALYSIS: Alcohol 13.5 %, pH 3.38, TA 6.3 g/L, RS 1g/L

CLOSURE: Screw Cap



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