



NUGAN

ESTATE

DROVER'S
CHARDONNAY 2020



Chardonnay



Riverina



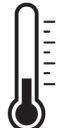
Food Pairing



February 2020



13.5% Alc



10°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

Selected fruit was crushed, destemmed and bag pressed before undergoing slow, cool fermentation in stainless steel tanks. After fermentation, the wine was matured in seasoned French oak barrels for a further 12 months to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

WINEMAKER'S COMMENTS

Pale straw in appearance, with lively aromas of peach and nectarine with a touch of oak in the background. Followed by a bright fruit driven palate of stone fruit, citrus and lightly toasted oak, balanced with crisp acidity on the finish.

WINE & FOOD MATCH

Marinated baby octopus or pan-fried scallops with artichoke hearts tossed with wild rocket.

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