



NUGAN

ESTATE

THIRD GENERATION CHARDONNAY 2020



Chardonnay



South Eastern
Australia



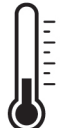
Food Pairing



February 2020



13.5% Alc



8°
Serving Temp



Light
Bodied



Full
Bodied



WINEMAKING

To retain the delicate natural aromas and flavours, select parcels of fruit were crushed and lightly pressed prior to clarification and cool fermentation. Fermentation was undertaken at cool temperatures to preserve much of the delicate fruit flavours in the presence of French oak, adding spice and complexity to the blend.

WINEMAKER'S COMMENTS

Pale straw in appearance, with vibrant, white stone fruit entwined with grapefruit and ginger spice, leading to a palate with superfine acidity and superb balance.

WINE & FOOD MATCH

Perfect with poultry and seafood dishes. Try with crispy salmon fillets.

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