

# Pipers Brook 2024 Chardonnay

## AROMA

White nectarine, white flowers, with hints of cashew and subtle oak spice

## PALATE

Peach with delicate citrus and mealy oak. Creaminess and texture from barrel fermentation and battonage fills the mid palate, with fine natural acidity give seamless balance with line and minerality.

## WINEMAKING

Fruit was handpicked in the cool morning hours from our Pipers Brook and West Tamar estate vineyards then delivered to the winery where it was chilled in our cool room.

The chilled fruit was pressed gently, separating out the pristine free run juice fraction which was cold settled and racked to barrel along with a portion of the light solids from the juice lees.

The juice was fermented in French oak Puncheons using both wild yeast and cultured yeast to ferment separate parcels. Post fermentation battonage, followed by ageing on yeast lees, added palate weight and texture.

Ageing in barrel for 8 months allowed for the wine to mature and subtle oak flavours and aromas from the 25% new oak barrels to integrate, giving a wine of great intensity and complexity.

## TECHNICAL NOTES

<b>Variety:</b>	Chardonnay
<b>Region:</b>	Pipers Brook, West Tamar
<b>Vines:</b>	Low yielding early plantings from our Pipers Brook estate vineyards
<b>Cellaring:</b>	Up to 8 years
<b>Alcohol:</b>	12.5%

**PIPERS BROOK**  
TASMANIA

