

WARWICK WINE

# FIRST LADY CHARDONNAY 2019



**VARIETAL:** 100% Chardonnay

**TASTING NOTE:** An intriguing bouquet of fruit on the palate that keeps you sipping. Yellow apple and pear flavours are prominent, with more restrained notes of yellow loquat and lime. Textured with a palate filling creamy texture and a fresh zesty finish.

**WINEMAKING:** Grapes are picked in the early hours of the morning to retain freshness and aromatics. De-stemmed and crushed straight to the press with no skin contact. Fermentation takes place in stainless steel and 8% of the wine is fermented in oak to add some depth to the palate. After fermentation the wine is kept on the lees for 100 days before blending and bottling in August 2019.

**FOOD PAIRING:** Chicken korma.  
Baked butternut with nutmeg spiced ricotta and sage.

**ANALYSIS:** **Alc:** 12.87%  
**RS:** 2.5  
**TA:** 5.6  
**PH:** 3.45

**BOTTING DATE:** August 2019

**RELEASE DATE:** September 2019



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