



## Wignalls 2022 Chardonnay

### *Winemakers Notes*

A cool and extended fermenting period was the main winemaking orientation with the outstanding estate fruit in 2022. Our Chardonnay exhibits lemon and lime citrus, abundant white pear and under tones of apple on the nose.

The palate consists of up front lime, subtle honey dew melon, fresh acid with creaminess and textural mid palate length generated by some lees contact in tank prior to bottling.

This allowed the fruit to express itself with little human intervention and also with little preservative being used throughout the maturation period.

Suitable for drinking now and will age in bottle for up to two years due to the fine acid balance. Best food matching is Seafood and Pasta and served chilled.

**Variety** 100% Chardonnay

**Fruit Source** Albany 100%  
Wignalls 1996 planted C Block

**Picking Date** 12/03/2022

**pH** 3.31

**TA** 6.9

**Ba** 13.7