

# G E P P E T T O

*This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.*

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## 2021 CHARDONNAY

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### VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

### REGION

King Valley, Victoria.

### WINEMAKING

This wine was made very simply. The grapes were destemmed and lightly crushed to an air bag press. The expressed juice was pumped protectively to tank and settled for 36 hours. The clear juice was racked (pumped) to barriques and a stainless steel tank where the controlled temperature (18 to 20 degrees C) ferment took place. A small component was allowed to complete a malolactic ferment to add a degree of complexity. Following ferment the wine was aged for 8 months on gross lees before filtration and bottling.

### TECHNICAL DATA

ALCOHOL	13.0%	ACIDITY	6.7 g/L
PH	3.17	RESIDUAL SUGAR	Dry
MALOLACTIC	20%		

### NOSE

Hints of white peach and melon

### PALATE

A vibrant fruit finish.

### DRINK WITH

Chicken terrine, creamy vegetable soup, salmon fish cakes.

### CELLARING

Drink now or over the next 3 years.

VEGAN FRIENDLY

