

The origin of the name Kangerong can be traced back to the mid 1800s when a prominent settler named Hugh Jamieson purchased an 8 square mile survey of land between the foot of Red Hill and Mt Martha on the Mornington Peninsula. There he had established a substantial cattle run and homestead which adopted the named 'Kangerong' as bestowed by the local Aboriginals, the Bunurong People. The surrounding area, now known as the Kangerong basin, is home to our 27 acre family farm; an area which we feel is ideally suited to the Peninsula's more recent agricultural pursuit of wine grape growing - in particular the regional heroes of Pinot Noir and Chardonnay.

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## 2020 CHARDONNAY

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### VINTAGE

2020 was a year punctuated by both the hardship and generosity that nature can provide. While bushfires ravaged parts of Australia – including many viticultural regions - we were extremely fortunate not to be directly affected and even avoided the impact of lingering smoke which can occasionally impart an unpleasant taint in finished wines. On the bright side the season's naturally low yields and ideal late ripening conditions have resulted in some exemplary wines which will undoubtedly stand the test of time.

### VITICULTURE

REGION: Mornington Peninsula - Home block

VINE AGE: 35+ years (average)

PRUNING/TRELLIS: Cane & Spur VSP

CLONE: 110V1

HARVEST DATES: 12th March

YIELD 1.9 tonnes / acre

### WINEMAKING

Each block was individually hand harvested and whole bunch pressed to a mixture of French oak barriques and puncheons. All barrels were then allowed to commence fermentation spontaneously with wild (indigenous) yeast. Temperature control was exercised during the fermentation process to ensure the retention of clean fruit characters. The wine was stored in the same barrels for 11 months, where the lees were stirred sparingly. Prior to bottling the individual components were assembled in tank where they were made cold and protein stable and lightly filtered.

### TECHNICAL DATA

ALCOHOL	13%	ACIDITY	6.48 g/L
PH	3.26	RESIDUAL SUGAR	Dry
OAK	30% new	MALOLACTIC	75%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

**NOSE** Characters of white stone fruit and citrus on the nose

**PALATE** Peach, lemon curd and grapefruit. Touch of flint and good supporting acid

**DRINK WITH** Caesar salad, seafood risotto, pumpkin ravioli, pea and ham soup

**CELLARING** Enjoy now or over the next 5 years.

**RRP** \$45

