

Margan

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2019 Margan Chardonnay

The Fordwich Hill vineyard was planted by Lindemans on the volcanic soil of the Fordwich Sill back in the early 1970's. These vines are close planted and are managed using vertical shoot positioning to ensure the appropriate mix of sunshine and shaded fruit. This vineyard crops at around 2 tonnes per acre which is low for white grapes. That level of cropping ensures we achieve full ripeness at lower sugar levels and high acidity.

Region Broke Fordwich, Hunter Valley
Vineyard Fordwich Hill Vineyard

Colour Deep straw
Nose White peach, limestone, grapefruit.
Palate White Nectarine, lemon pith, lime zest

Tasting Notes White stone fruits frame the palate, subtle oak and natural lively acidity giving this Chardonnay balance, depth and length.

Food Match Seared scallop with crispy serrano jamon, watercress and cauliflower puree

Cellaring 3-5 Years

Winemakers Notes The 2019 vintage was hot and dry and produced outstanding quality fruit from all varieties. Picked at around 12 baume and wild fermented with a small amount of grape solids. Subtle oak integration adds complexity and richness.

Alcohol 12.5 % **pH** 3.34 **TA** 6.7 g/l

Winemaker Andrew Margan

RRP: \$20
Accolades

5 Star James Halliday Winery

MARGAN FAMILY WINES

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