



JACK ESTATE

2015 Mythology Chardonnay

The Mythology Chardonnay is a tribute to ancient practices; its origins are in the richness of the Coonawarra soils and the artistry of traditional winemaking techniques.

Colour

Brilliant Pale Straw.

Aroma

Fresh pear and white peaches, with hints of roasted macadamia nuts.

Palate

Full creamy palate with lots of texture, balanced rich French oak over layers of nougat and honey, with zesty acidity bringing the palate together.

Winemaking

A single parcel of hand picked Chardonnay was whole bunch pressed, and transferred on full solids for initial wild fermentation into approximately 30% new French puncheons. Inoculation of the barrels with a cultured yeast preceded partial malolactic fermentation (around 50%). The wine was held on lees to allow battonage for around 12 months.

Cellaring

With careful cellaring, this wine will gracefully age for the next 10 years.

Food matching

Steamed whole snapper with Lime and Chilli.

Region

Coonawarra



Technical Information

Alc/Vol: 13.5.0%

pH: 3.25

Total Acidity: 5.7g/l

Winemaker

Shannon Sutherland

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