



JACK ESTATE

2018 M-R SERIES Chardonnay

A fresh, vibrant and modern Chardonnay which is a pure expression of the fruit it was crafted from. This wine thrives on a warm sunny day and lively company to enjoy it with.

Colour

Light straw with pale lime hues.

Aroma

Perfume of peach and rockmelon with lemon sorbet under tones.

Palate

Vibrant flavours of white peach, nectarine with subtle apricot notes through the length of the palate with a clean citrus finish.

Winemaking

By carefully monitoring the growing conditions, the selected blocks of fruit were allowed to reach optimal flavour concentration without the loss of the delicate natural acidity. Harvest occurred in the early hours of the morning when the temperature was cool to allow maximum retention of fruit character, flavour and aromatics.

This wine was crafted from select parcels of fruit, sourced from passionate growers who have nurtured their premium quality vineyards in exceptional winemaking regions.

Cellaring

Enjoy the fresh flavours of this wine now.

Food matching

Smoked salmon pasta with pine nut, pomegranate seed green salad.

Region

South Eastern Australia.

Technical Information

Alc/Vol: 13.0%

pH: 3.21

Total Acidity: 6.3g/l

Winemaker

Conrad Slabber

