



JACK ESTATE

2018 Jack Estate Chardonnay

This is a fresh and vibrant Chardonnay crafted with minimal oak influence to ensure the delightful varietal characteristics refresh the palate.

Colour

Bright delicate straw with hints of green.

Aroma

Lime and citrus fruit aromas with subtle elegant French oak.

Palate

Stone fruit, grapefruit and honeydew melon create a luscious palate with silky mouthfeel which finishes with a refreshing twist of lemon.

Winemaking

A cool and dry growing season, 2018 was another great vintage in Coonawarra. These conditions along with slightly below average crop yields, resulted in all varieties showing great structure, concentration and elegance.

Only a single parcel of fruit was sourced from a dedicated local grower, whose careful nurturing of their premium quality vineyard allowed our winemakers to craft our delicate yet sophisticated Coonawarra Chardonnay.

Cellaring

Enjoy this wine in the next 3-6 years.

Food matching

Enjoy chilled with any local, fresh seafood. Goes well with crayfish and lemon butter.

Region

Coonawarra



Technical Information

Alc/Vol: 13.0%

pH: 3.26

Total Acidity: 6.7g/l

Winemaker

Conrad Slabber