



TASTING NOTE

2022 GREAT WESTERN CHARDONNAY

Chardonnay was one of the varietals planted in the Concongella Vineyard in the 1970's, despite the fact that cuttings were extremely hard to come by at the time. The fruit for this wine comes from a single vineyard located in a cool sheltered site within the Great Western GI.

Our 2022 Chardonnay was aged for 8 months in 30% new French oak and achieved 30% malolactic fermentation with plenty of lees stirring and contact to encourage a rich, complex and textured wine. Our 2022 vintage is beautifully balanced and made in style more akin to the older styles from Best's.



TECHNICAL DETAILS

Region:	Great Western, Victoria
Grape Variety:	Chardonnay
Alcohol:	12%
Winemaker:	Jacob Parton & Simon Fennell

TASTING NOTES

Colour: Medium intensity with white-gold hues

Bouquet: Pronounced aroma intensity with primary and secondary notes. A complex bouquet of grapefruit and white nectarine, underlined with hints of flint and roasted nuts

Palate: Pronounced primary flavours of blossom and white stone fruits, with a citrus undertone. A creamy mid-palate of secondary flavours of roasted hazelnuts and butter, with balanced acidity. Making this wine complex and enjoyable for all occasions. Best paired with roasted crispy skinned chicken.

Cellaring: 2 – 7 years

Vintage: The 2022 was a cooler vintage, meaning fruit was harvested later than previous years. This enabled the fruit to reach perfect maturity while maintaining natural acidity, which shines through in the finished product.



AWARDS & REVIEWS

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