



Chris Hill Premier Select – French Oak

Barossa Valley Chardonnay

Per bottle: \$24.00

Region: Barossa Valley, South Australia

Vintage: 2015

Variety: Chardonnay



Summary

Barossa Chardonnay vineyards are gradually disappearing. This wine is from an independent grower in Rowland Flat producing rich, ripe, peachy full-bodied Chardonnay. Partial malo-lactic fermentation adds a deep buttery complexity to the nutty oak.

Tasting Notes

Colour: Brilliant deep straw colour with yellow and gold hues reflect the maturation and intensity of this full-bodied Chardonnay.

Aroma: The bouquet is intense and complex with silky French Oak and creamy butterscotch. Extended lees contact and regular stirring have produced secondary characters that combine with the ripe fruit and sweet alcohol to give a fragrant floral lift with hints of exotic spice.

Palate: The initial palate is full and round with baked peach and nectarine flavours. The French Oak maturation gives a tight tannin edge supporting a rich, creamy middle palate with hints of vanilla custard and caramel. Primary fruit is less obvious but the mature characteristics have hints of musk and sweet spice. The finish is nutty and dry.

Food Matching: This Chardonnay is perfect with rich creamy dishes like roast chicken and gravy or tempura battered prawns or salmon gravlax and cream cheese. It should be enjoyed lightly chilled, serve cool but not too cold to get the full aroma and flavour. During the winter months it's great partner with veal tortellini, lasagna and creamy pasta dishes.

Cellaring Potential: Bottled after three years maturation, this Chardonnay has been released ready to drink now. It will cellar for 2 – 3 years and will be rewarding drinking every time. Screw cap closure means there will be very little development and it will remain consistent so you can enjoy a rare Barossa experience.

Other Information

- 12 x 750ml bottles
- 14.3 % alc
- Screw cap closure
- Exclusive to Grays Online