



ARGON BAY VINEYARDS



2016 Chardonnay Victoria Estate Reserve REGIONAL SELECTION

Growing Region:

From selected blocks within the vineyards throughout Victoria.

Winemaking:

From the very finest blocks of our wonderful Victorian vineyards, harvested in the cool of the night to retain ultimate freshness and crispness during transport to the winery. The fruit was gently whole-bunch pressed and transferred to French and American oak as unclarified juice for fermentation with only natural yeasts from the vineyard. Each parcel was left on lees in barrel for 9 months of maturation prior to final blending.

Tasting Notes:

Beautiful pale straw with a slight lime hue. Elegant, fine and complex perfume with vibrant fruit fragrances of pineapple, white peach and delicate fresh fruit characters and several layers of complexity. The palate is bright, fresh and luscious with white peach and apricot notes and a fine layer of vanillin. The palate finishes with a delicate citrus note.

Food Marriage:

Delightful with all white meat dishes, salads of any style and even spicy Asian cuisine.



JAMES HALLIDAY
WINE COMPANION AWARD

RATING:



James Halliday - Published on 02 Sep 2015

While it's nigh-on certain this doesn't come from a maritime region, it surprises with its fresh citrusy flavour profile that is definitely that of chardonnay without any oak interference.



ARGON BAY RESERVE
VICTORIA 2014 CHARDONNAY
SEPTEMBER/OCTOBER
EDITION 2015
BEST VALUE BUYS
NEW RELEASE

