



**NUGAN**  
ESTATE  
**DROVER'S**  
**CHARDONNAY 2020**



Chardonnay



Riverina



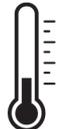
Food Pairing



February 2020



13.5% Alc



10°  
Serving Temp



Light  
Bodied

Full  
Bodied



### WINEMAKING

Selected fruit was crushed, destemmed and bag pressed before undergoing slow, cool fermentation in stainless steel tanks. After fermentation, the wine was matured in seasoned French oak barrels for a further 12 months to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

### WINEMAKER'S COMMENTS

Pale straw in appearance, with lively aromas of peach and nectarine with a touch of oak in the background. Followed by a bright fruit driven palate of stone fruit, citrus and lightly toasted oak, balanced with crisp acidity on the finish.

### WINE & FOOD MATCH

Marinated baby octopus or pan-fried scallops with artichoke hearts tossed with wild rocket.

**NUGAN**  
ESTATE  
[www.nuganestate.com.au](http://www.nuganestate.com.au)