



NUGAN
ESTATE

THIRD GENERATION CHARDONNAY 2020



Chardonnay



Riverina



Food Pairing



February 2020



13% Alc



10°
Serving Temp



Light
Bodied



Full
Bodied



WINEMAKING

Warm sunny days and cool nights are responsible for producing Chardonnay fruit of optimum flavour and balance. The fruit was harvested during the cool of the night to retain delicate natural aromas and flavours. After crushing and bad pressing, fermentation was undertaken at cool temperatures to preserve the delicate fruit flavours with small portions of the blend receiving French Oak treatment to add complexity to the blend.

WINEMAKER'S COMMENTS

Pale straw in appearance, with vibrant aromas of white stone fruit entwined with grapefruit and hints of cinnamon, nutmeg and vanillin spice. A fresh and vibrant Chardonnay with a crisp, dry finish.

WINE & FOOD MATCH

This fresh white wine is the perfect partner to Tarragon roasted Chicken or pea and pancetta risotto.

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