



McLEISH ESTATE

2014 RESERVE CHARDONNAY

The colour shows off attractive green/gold hues. While the aroma displays spicy peach, melon and tropical fruit when young. With ageing a nutty toasted aroma appears. A complex palate of cashew, nutty toasted aromas, creamy citrus and melon fruit overtones on the palate produces powerful fruit driven quality fine wine for your continued pleasure.

WINEMAKING

Modern in style, the palate shows how the use of lavish, French oak and lees solids add overall complexity. The McLeish Wines approach it to maintain Chablis elegance by fermenting half of the Chardonnay in French Oak, while half is fermented in Stainless steel. This approach provides a balance of creamy flavours with lovely citrus fruit as well as integrated oak on the bright acid finish.

Bottled early to retain freshness and vitality of the primary fruit.

FOOD PAIRINGS

Superb with lobster, with a butter and garlic sauce.

TECHNICAL INFORMATION	
BLEND	Chardonnay (100%)
BOTTLING DATE	24/3/2015
PH:	3.34
ALC/VOL:	13.5%
STANDARD DRINKS	7



Hunter Valley- Australia