

PEPIK

BY
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TASMANIA

2020 Pepik Chardonnay



Colour

Pale straw

Aroma

Complex nose with ripe white peach, nectarine and citrus aromas with subtle savoury notes.

Palate

Generous and textural with layers of fresh fruit. Tropical green notes, ripe citrus and white stonefruit. The tension of the natural acidity provides focus and freshness to the richness of a palate complexed by multiple fermentation techniques and lees stirring.

Grapes

100% Chardonnay sourced from Northern Tasmania.

Winemaking

Grapes are pressed and press fractions are kept separate. Juice is settled to clarify, racked and fermented at 16-20°C depending on the batch's purpose in the blend. Three different yeast strains are used. A 20% portion is fermented in barrel with 10% new oak and 6 months in barrel before blending. Partial malolactic fermentation and selective stirring of ferments to promote mouthfeel. The goal is a bright wine with layers of ripe fruit, gentle supportive structure and fine acidity.

Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident short-term cellaring until 2024.

Technical Alc/Vol 12.1% TA 8.47g/l pH 3.12 RS <2.0g/L (dry)

Serving suggestions

Grilled chicken, mushroom risotto, fresh fruit plate

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