**2017 Inara Chardonnay**

The 2017 Inara Chardonnay was made from grapes harvested in the cool of the night, to retain the fresh fruit characters. After crushing and pressing, the juice was placed in stainless steel for a long, cool fermentation. At the end of fermentation, the wine was left on its gross lees for 3 months, with regular stirring, to add texture and complexity.

After fermentation, the wine was oak aged for 3 months to imbue a subtle sweet spice character to the wine and then bottled young to retain the fresh flavours.

Tasting note: The 2017 Inara Chardonnay is the perfect wine to enjoy on its own or with food. The fresh banana, yellow apple and ripe peach aromas and flavours are complexed by a touch of clove and vanilla oak. The wine has a clean finish with lingering flavours of apple and peach.

Our 2017 Inara Chardonnay would be a great accompaniment to seafood tempura.

**TECHNICAL SPECIFICATIONS**

Alcohol: 13.2%

pH: 3.34

TA: 5.94 g/L

Dozen Produced: 670 dozen