

We have been limbering up in the office to bring you a fabulous DtG Chardonnay!

Our adventurous winemaker, Jo Nash, has been on yet another secret mission, uncovering a remarkable parcel of Chardonnay grapes that has everyone buzzing with excitement.

Jo has taken a daring approach, letting this wine quietly age in French oak barrels, hidden away (yes from all of us!) in our cellar.

It's got all the boldness, delicious flavor, and cheeky charm you love in our DtG Shiraz-now bottled into a stunning Chardonnay.

So here's Cheers to enjoying our incredible DtG Chardonnay with wild abandon ... just... Don't tell

# **TASTING NOTES**

### Colour

Golden straw yellow.

## Nose

Rich citrus, biscuit and pineapple notes with an underlying flower blossom.

This wine is full of texture from barrel maturation on lees, palate richness in balance with citrus fruit and acid length.

## Best consumed

Now - 2029

### Food Recommendations

This is a special occasion wine. Drink with likeminded wine lovers who enjoy sticking it to the man! Take a moment to admire the gorgeous colour of the wine, then it's a perfect match with a seafood entrée, Thai stir-fry or a spicy Asian curry.

# **WINEMAKING**

## Winemaking note

These grapes were picked at pique ripeness in the nights cool air to retain natural aroma and acidity. The grapes were gently pressed and the juice transferred into first and second fill French oak barrels where they were left to themselves to ferment dry. Malolactic fermentation was partly complete leaving fresh acidity to balance the richness of the fruit and barrel influence. The wine was made up of individually selected barrels.

Varietal composition 100% Chardonnay

**Alcohol** 13.5%

Winemaker Jo Nash and Olivia Forbes



\*Not the real Gary

