

OTRO VINO

2018 CHARDONNAY

Otro Vino = other wine. Adventurous, creative, exotic, and explorative hand-crafted wines.

Vintage 2018

Weather conditions leading into v18 were a little unusual. A warmer than average December followed by a cooler than average January, February and March, resulted in a slow and steady ripening period. This allowed for the development of ripe flavours at low sugar levels and high natural acidity.

Winemaking

Hand-picked when tasty approx. 12.0 - 13° Baume and 8 - 9g/L TA. Whole bunch pressed to extract the free run juice. 100% wild fermented in 5+ year old French oak barriques, to ensure a pure fruit flavour. No fining and filtration.

Taste

Elegant, textural and a bit wild. Focused fruit is bound by texture and stimulates the palate. Aromas of wax, lemon & lime pith, lanoline and honeydew are backed up by the Mendoza clone punch. Chalky texture and and yellow peach flesh on the palate, with supple grip and nutty solids driving the wine through the palate. Sexy.

Wine Specs

Blend	100% Chardonnay
Oak	100% Old oak for 10 months
Cellar	Now to 2026
Alcohol	13%
pH	3.27
Acidity	7.71



by STELLA BELLA