OTRO VINO

2019 CHARDONNAY

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

Vintage 2019

The 2019 vintage will be remembered for the cool conditions from budburst which continued over the ripening period. Some unseasonal humidity, light rain and no wind provided challenges for all vineyards. The flavour and acid profile in all white varietals are intense in flavour and acid with similarities to 2017.

Winemaking

Hand-picked when tasty approx. $12.0 - 13^{\circ}$ 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 jasmine jump out of the glass, followed by fresh necatrine, peach and pink grapefruit. A tight and focused palate of citrus and grapefruit and hints of nectarine driving the wine through the palate. Keeps you wanting more. Sexy.

Wine Specs

Blend 100% Chardonnay

Oak 100% Old oak for 10 months

Cellar Now to 2027

Alcohol 13% pH 3.21 Acidity 8.00

