

Ian Botham

# Adelaide Hills Chardonnay 2018



WHITE  
STILL WINE



AUSTRALIA



ADELAIDE HILLS



SUITABLE FOR  
VEGETARIANS

|                 |                   |
|-----------------|-------------------|
| SIZE            | 75cl              |
| VINTAGE         | 2018              |
| ABV             | 13.5%             |
| GRAPE VARIETIES | Chardonnay (100%) |
| CLOSURE         | Screw cap         |
| SKU CODE        | J9346118          |
| COUNTRY         | Australia         |
| REGION          | Adelaide Hills    |
| ALLERGENS       | Sulphur           |
| SUITABLE FOR    | Vegetarians       |
| CLOSURE         | Screw cap         |
| PH              | 3.6               |
| TOTAL ACIDITY   | 8g/l Tartaric     |
| RESIDUAL SUGAR  | 4g/l              |
| SKU             | J9346118          |

## TASTING NOTE

Vibrant nose: orange blossom, white peach, hints of almond, complex toasty oak aromas - depth and intrigue. Luscious, full-bodied, creamy; palate mirrors nose with white peach, grapefruit, lemon myrtle, fine acidity, integrated oak. Structured, elegant, ages gracefully.

## VITICULTURE

The fruit comes from The Lane's premium Adelaide Hills vineyards, 450m above sea level. Sheltered and south-facing, these vineyards yield excellent Chardonnay grapes. Gravel, limestone, calcium silicates, and ferrous pebbles enrich the soil.

## VINIFICATION

Hand-harvested grapes pressed, ferment naturally in 50% new, 50% seasoned French oak. 9 months, no stirring, no Malolactic fermentation. Delivers poised, precise, high-quality, flavourful wine.

## FOOD MATCHING

Roast chicken dishes, grilled seafood and shellfish.