



LUMINAIRE BY VORTEX WINES CHARDONNAY

This punchy, full flavoured Chardonnay is an elegant fusion of flavour and sophistication. Intense stone fruit and citrus balance perfectly with the creamy texture and succulent finish.

WINEMAKER Clare Dry

VINEYARD REGION South Eastern Australia

GRAPE VARIETY
Chardonnay

MATURATION
Pressed juice was clarified and fermented on French oak planks. Parcels were mixed regularly to suspend lees and encourage the development of a creamy texture and carefully regulated malolactic fermentation was used to further enhance the mid-palate texture.

COLOUR
Pale gold

NOSE
Fresh, juicy peach and nectarine with a touch of crème brulee

PALATE
Intense stone fruit flavours are complimented by fresh citrus and a creamy mid palate texture. Nougat notes add to the complexity and the finish is long and succulent.

TECHNICAL ANALYSIS

pH: 3.3

Acidity: 6.2g/L

Alcohol: 13%

Residual Sugar: 2.9g/L

Peak Drinking:
Ready to drink now!
