

CLARE VALLEY
KNAPPSTEIN

ENTERPRISE WINERY



2020

CHARDONNAY



Winemaker's Notes

Knappstein's philosophy is simply to produce the best Clare Valley handcrafted wines. Our commitment to this philosophy means we nurture the finest fruit from our vineyards, allowing us to capture the purest expression of vibrant fruit in our wines.

The 2020 Chardonnay is layered with varietal fruits of peach and pear. A subtle touch of spice from the oak, and a clean mineral finish makes this a complex, yet easy to drink wine.

Vineyards

The fruit is sourced from our Northern Clare Valley vineyards, where warm days and cool nights are perfect for ripening full fruit flavours with elegant acid.

Vintage 2020

A cool dry winter and hot start to summer had us bracing for another difficult vintage. Thankfully, we received some welcome rain at the start of February which helped to keep the vines fresh. Cool temperatures during February and March was perfect for vines to ripen exceptional flavours. The grapes for this year's Knappstein Chardonnay were harvested in the last week of February.

Alcohol
12.5%

Winemaker
Michael Kane

Cellaring
Careful cellaring will reward medium term ageing of 5-10 years

Age of Vines
10 to 30 years

Standard Drinks
7.4

Climate
Cool

Maturation
French oak barrels,
30% new

Harvest date
Feb 2020

Acidity
7.0 g/L

pH
3.1

Bottling date
October 2020

