



# MICHELINI

— WINES —

A FAMILY WINEMAKING TRADITION  
FOR OVER 150 YEARS



## Michelini Chardonnay

A subtle combination of melon, stone fruit & nougat aromas. Flavours of white peach, nectarine, green apple and almond are framed by firm oak and soft acidity. Perfectly balanced with the flavour and structure to match strong white meat dishes, such as roast pork.

### Wine Profile

**Region:** Alpine Valleys

**Colour:** Pale yellow, green highlights

**Aroma:** Lime, lemon blossom and wet slate

**Palate:** Nectarine, green melon and nougat built over a core of lime juice acidity. The subtle influence of oak draws it all up to a lemon curd conclusion. The concentration and complexity here offer satisfying drinking now and the scope to develop hallmark aged Chardonnay characters

**Production notes:** Harvested in the cool of night and lightly pressed to preserve freshness. Primary and secondary fermentation were carried out in stainless steel tank before being transferred to oak for maturation

**Ageing potential:** 7-10 years

**Maturation:** 6 months in French oak, 30% new

**pH:** 3.3 **TA:** 6.7g/L **Alc:** 12.5%