

Rochford. Captivate the senses.

Rochford Estate Chardonnay 2024

Varieties: Chardonnay 100%

Winemakers Tasting Notes:

This Chardonnay opens with a little struck match before apple blossom aromas emerge. There's citrus zest and sea spray too. The palate is charged with ripe grapefruit, white peach, salted almond with chalky phenolics and a driving saline acidity drawing the wine out long.

Viticulture Notes:

Fruit for this Chardonnay comes from two vineyards in Gruyere (I10V5, 76, 96 clones) and one in Yarra Junction (95 clone).

Vinification & Elevage: The fruit was crushed and pressed into French oak barriques (10% new) and large foudre for primary fermentation on lees, with 2% going through partial malolactic fermentation. In oak for 9 months before racking and blending for bottling.

Alcohol: 12.9%

Allergens: Contains Sulphites. Vegan wine

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