

2023 CLARE VALLEY CHARDONNAY

PAULETT'S CLARE VALLEY RANGE WINES



COLOUR

Pale straw yellow

NOSE

A delightful combination of yellow peach and creamy oak aromas, with subtle citrus and melon undertones.

PALATE

Exhibiting creamy richness and generosity, the palate carries forward the peach and melon notes from the nose, adding hints of white nectarine. Citrus acidity enhances the freshness. A refined texture, accented by a touch of minerality, culminates in a lengthy, clean finish.

WINEMAKING

Machine-harvested, destemmed, and gently pressed, taking only the free-run juice and light pressings. Fermented in stainless steel and French oak using a neutral yeast strain. Matured on yeast lees for 8 months in French oak barrels (20% new). Stabilised, filtered, and bottled. Oak treatment | 100% French oak.

FOOD PAIRING

Soft cheeses like Brie or mild Gruyère, or roast chicken with a white wine and herb sauce.

VINTAGE

For the second year in a row, abundant winter rains from the La Niña weather pattern provided the soil with excellent moisture reserves. This led to a later-than-usual budburst, delayed by 2–3 weeks due to the cool, wet conditions. Flowering also occurred later than average, in early December, but resulted in an exceptional fruit set and above-average yields. January and February brought dry, cool weather, creating ideal conditions for veraison. Although a few rains showers in March and April briefly interrupted harvest, the overall mild weather ensured a smooth vintage with minimal pressure on tank space.

QUICK NOTES

Variety:

100% Chardonnay

Fruit Source:

Polish River in the Clare Valley

Bottled:

February 2024

Alcohol:

12.5%

Standard Drinks:

7.4

pH:

3.36

Reducing Sugar:

0.7 g/L

Cellaring:

8-10 years bottle development