



ANTH'S GARDEN CHARDONNAY

Adelaide Hills | 2019



Handcrafted Chardonnay from our vineyard, planted at high altitude above Meadows in the Adelaide Hills. Hand-picked and gently whole-bunch pressed to retain natural flavour and complexity. A portion of the juice went directly into old French barriques for full solids, wild fermentation, while the remainder was shared between a combination of old and new French oak barriques and puncheons, in order to build complexity and texture. Citrus, stone fruit, apple and pear characters combine with struck flint, toasty complexity and a highly textured, beautifully soft mouthfeel, evidence of partial malo-lactic fermentation and time on lees.

From the estate vineyard in the Meadows district. Barrel fermented and matured for 9 months on lees in 32% new oak, which sets a tone to start. There's a little woodiness and vanilla in play, peach and cream flavours following. Juicy and plump with some spice to finish.

TONY LOVE
HALLIDAY WINE COMPANION 2022

Glowing yellow in colour and with the flavour profile to match. Grilled peach, honey, butter and cedarwood flavours ball through the palate, apple and citrus notes then adding freshness to the finish. Decent.

CAMPBELL MATTINSON
THE WINE FRONT

95 points (2019 VINTAGE)

Nick Butler

90 points (2019 VINTAGE)

Halliday Wine Companion 2022

92 points (2018 VINTAGE)

Halliday Wine Companion 2021

92 points (2018 VINTAGE)

Nick Butler

Silver (2017 VINTAGE)

ANZ Boutique Wine Show 2019

92 points (2017 VINTAGE)

Halliday Wine Companion 2019

