



## ANTH'S GARDEN CHARDONNAY

Adelaide Hills | 2020



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.

*Pale lemon-yellow hue. Grapefruit pith, thyme and almond meal aromatics. Fruit fills into a stone fruit and pineapple consistency, with intensity but lightness and lift is brought via a crunchy acid line. A late hint of biscuity lees adds a complexing character. Good length and finishes crisply.*

**STUART KNOX**  
**THE REAL REVIEW 2022**

*Fermented in French oak puncheons and barriques, matured 9 months on lees in oak (14% new). Smart, measured winemaking on display here. Peach, lemon, nectarine and nougat with a touch of barrel-ferment savouriness. It all adds up to a well-integrated wine. Has good weight and is precise and linear.*

**JENI PORT**  
**HALLIDAY WINE COMPANION 2022**

**91 points (2020 VINTAGE)**  
Halliday Wine Companion 2022

**91 points (2020 VINTAGE)**  
The Real Review 2022

**BRONZE (2020 VINTAGE)**  
Royal Adelaide Wine Show 2023

**90 points (2019 VINTAGE)**  
Halliday Wine Companion 2021

**92 points (2018 VINTAGE)**  
Halliday Wine Companion 2020

**92 points (2018 VINTAGE)**  
Nick Butler

