



ANTH'S GARDEN GRAND VIN CHARDONNAY

Adelaide Hills | 2022



Hand picked from a small parcel of high altitude French Clone 95 vines before being whole-bunch pressed to retain natural flavour and complexity. The wine is left on lees for partial Malo-lactic fermentation and was aged in French oak (typically 40-60%) for seven months.

Brilliant mid yellow with delicate green hues. Fresh citrus, melon and white stone fruit aromas mixed with sweet cashews and subtle smokey barrel ferment/oak notes. Powerful white peach flavours fill the mid palate and do so with a pleasingly silky texture and refreshing crisp acid finish.

A powerful style with an element of restraint that refreshes the palate. Cellar for 15+ years.

Quite a tightly wound, cooler expression of chardonnay with strong flinty and steely elements of ripe lime, green apple, nougat and faint nectarine characters found in both the bouquet and palate. It feels quite elegant and restrained, if not a touch diffuse in fruit character and just missing some extra dimensions to take it to the next level. In that, there's appeal and refreshment factor in its more taut and trim vein.

MIKE BENNIE
HALLIDAY WINE COMPANION 2025

92 points (2022 Vintage)
Halliday Wine Companion 2025

96 points (2021 Vintage)
Nick Butler 2022

GOLD 96 points (2021 Vintage)
Halliday Wine Companion 2024

