Jones the Grocer Chardonnay 6X75 2022

ABP1562022

Boutinot Australia

— Victoria, Australia

Crisp, textural and fleshy. An elegant and easy drinking wine.

Production

Long standing working relationships with some key growers enable us to source premium fruit, with the ultimate aim of making excellent quality Australian house wines with true style and character. Grapes are picked earlier than usual to ensure balance and freshness in the final wine. Harvesting took place in the early dawn hours when it's still cool and calm which helps retain the rich characters within these grapes. Once in the cellar, they are gently crushed to maintain the bright, fresh flavours crucial to the clonal tang. Around 15% of the grapes are sourced from the cooler, sea breeze influenced Langhorne Creek area. This portion is barrel aged in French medium toast casks to obtain a more complex, textural and weighty style of wine. It is then added to the greater part of the blend which is fermented in temperature controlled stainless steel to retain the fresh fruit characters.

Tasting note

This vibrant Chardonnay exhibits lifted fruit character, bright tangerine fleshiness, textural mouthfeel, a bright palate and a long and foodie finish. The judicious blend of oaked Chardonnay adds palate weight and texture without overwhelming the fruit.

Food Match

Full-flavoured fish such as trout or halibut or chicken in a light creamy sauce.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Winemaker:
Samantha Bailey

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
13430560015222