Keith Tulloch Chardonnay, Hunter Valley 2022

AKT0202022

Keith Tulloch

— New South Wales, Australia

Tight, bright, focused Chardonnay from Keith Tulloch.

Production

The Hunter Chardonnay vineyard was planted over 20 years ago and is sited immediately adjacent to the Semillon block – so there is a clear link with regard to the low vine yield, the fine fruit presence, finesse, elegant structure and fresh acid balance. As usual, sophisticated barrel fermentation takes place in new French oak, where solids-in-ferment produces texture and persistent flavour balance and length. Malo-ferment is minimised to retain the natural vibrant and racy acid balance and freshness. Elegant bright fruit needs elegant oak handling as well, so lightly-toasted barrels of fine-grained French oak are used. The unclarified wine is left on lees in barrel for only 3 months so that it remains subdued and subtle, preserving the fruit freshness and the maximizing its potential for cellaring.

Tasting note

Fruit aromas of white stone fruit, yellow melon and fig, with detailed elements of winemaking complexity interwoven to generate much more richness of perfume and textural softness and length. Chardonnay signatures remain paramount revealing elements of nectarine, honeydew, and pineapple, all giving crisp energetic line and length. Fine vanilla oak-spices sit beautifully in the background, and sur-lees creaminess, adding beautiful personality and harmony in equal measure.

Food Match

Due to the oak ageing in this Chardonnay, it would stand up to strong flavours including, cheese soufflés, creamy, mustard sauces served with pork or chicken. Also delicious with salmon and lobster, shellfish, poultry dishes and soft cheeses.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Hunter Valley

Winemaker:
Keith Tulloch

Grape Varieties:
Chardonnay 100%

Suitable for:
No

Bottle Barcode:
9327969004063