

ROUTE DU VAN

2021 RdV Yarra Valley Chardonnay



REGION

The Yarra Valley had a wine history dating back to the 1830's. The cool maritime climate and ancient soils enable it to make elegant, refined styles then and now.

WINEMAKING

100% Chardonnay from both the valley floor and the upper valley. Hand and machine harvested depending on the vineyard location. Fermented in both stainless steel and old larger oak vessels aiming for a crisp, fresh, balanced white with texture and length.

TASTING NOTES

Aromas of bright, fresh citrus, nectarine, grapefruit and hazelnuts. Fine and elegant style. Good freshness and texture. Savoury with citrus and stone fruit characters. Crisp acidity and balance. Good length. Generous, smooth and dry Round full flavour. Rich fruit flavours. Nicely balanced

WINE ANALYSIS

Alcohol 13.0%, pH 3.36, TA 6.1g/l