

fig
peach
green apple
cashew



2022 True Colours Chardonnay

Vintage Notes

The 2022 vintage was tiny thanks to the challenging growing season. The varieties most affected were Pinot Noir, Chardonnay and Pinot Gris but as they say, good things come in small packages. While quantity is down around 50%, quality is fantastic.

Rob Dolan – Winemaker

Wine Notes

Colour	Lemon with a green tinge
Aroma	Yellow peach, cashew, green apple
Palate	Fig, melon, creamy texture
Cellar	0 to 8 years
Health	Vegan friendly, 92 calories per 120ml glass

Occasion

Relaxing at home with your loved ones. Roast tarragon chicken with dauphinoise potatoes – simple but delicious.

Viticulture

Region	Yarra Valley
Vineyard	A blend of lower Yarra Valley vineyards
Harvest	March 2022
Method	Hand and machine harvested

Winemaking

Process	Combination of whole bunch pressed + destemmed/crushed parcels
Fermentation	Partial solids fermented in barrel, 10% malolactic fermentation
Oak	Seasoned French oak, 10 months ageing
Alcohol	13.7%
Winemakers	Rob Dolan, Adrian Santolin + The Team