

# 2020 Pierro VR Chardonnay

- Predominantly Gin-Gin clone Chardonnay, grown on Willyabrup soils with a high proportion of granite.
- Hand-picked, chilled, hand sorted and fully whole bunch pressed.
- Fermented in French Oak barriques – 100% new oak
- 100% of the wine underwent malolactic fermentation to improve length and mouthfeel.
- Wine was matured for 12 months in oak, with regular battonage (lees stirring) to build creaminess on the palate.
- Ripe lemon and lime, nectarine and pineapple, ginger and baking spice, nougat, pastry dough and aniseed, sweet oak spice, subtle toast and cashew notes, with a creamy, glossy mouthfeel.
- Cellar for 10+ years

