

# HAMELIN BAY TASTING NOTES



---

## 2019 CHARDONNAY

Colour: Straw with a pale-yellow hue.

Bouquet: Lemon and lime with hints of peach. Brioche and cashew nut with subtle honeysuckle blossom and flint.

Palate: Fresh and racy with lemon and floral flavours. Light but creamy texture and finishes fresh and juicy.

### Awards:

- Gold: Wine Show of WA
- Gold/93pts: Wine Showcase
- Silver/91pts: Stuart Knox, The Real Review
- Bronze: Royal Adelaide Show  
Perth Royal Show  
Margaret River Wine Show

### TECHNICAL NOTES

- Variety: 100% Chardonnay
- Source: 100% Five Ashes Vineyard, Margaret River
- Alcohol: 11.2%
- pH: 3.28
- TA: 9 g/L
- Sweetness: Dry, 0g/L
- Oak: Barrel fermented and then matured for 10 months in new and old French oak barriques
- Bottled: January 2020

