

Temple Bruer

Bright and zesty, splashed with the fruits of summer. Think white peach, green apple, lemon and pear – relax, take a breath and enjoy a dash of sunshine in every glass.

Colour: Pale Straw

Aroma: Citrus blossom, lemon, pear, white peach, pineapple, lime peel, grapefruit and honeydew melon

Palate: A palate of citrus fruit followed by ripe stone fruit including white peach and nectarine. Medium body with some texture and a dry long finish

Grape Variety: Chardonnay 100%

Cellar: Drink now

Wine Analysis: ABV: 12.5% | pH: 3.51 | TA : 4.5 | RS: 0.6 g/L | Free S02: 0ppm | Total S02: 0ppm

Dry ★★★★★

Fruit ★★★★★☆

Body ★★★★★☆

Acid ★★☆☆☆☆

Tannin ☆☆☆☆☆

Oak ★☆☆☆☆

**2021
Chardonnay
South Australia**



Winemaking

Chardonnay was picked early morning in mid-February at 11 Baume and a pH of 3.30. While the grapes were cool, they were destemmed and pressed then the juice was cold settled overnight before racking the next morning and inoculating with yeast. Fermentation began and was fermented for 3 weeks at cool temperatures of 14°C. It then finished Malolactic fermentation and had some French oak contact for a short period of time before it was cold and heat stabilised and bottled in mid- April 2021.

No sulphur dioxide was used during the making of this wine.

Vintage

A moderately wet spring and early growing season meant conditions were excellent for flowering and fruit. The 2021 vintage and the later growing season was very cool and dry, which led to slower ripening over the season and low disease pressure. A slow and mild ripening period meant natural acidity, concentrated fruit flavour and fine tannins.

History

The Chardonnay is sourced from Barmara in the Riverland where the vines are approximately 30 years old. The Vineyard is Certified Organic and Biodynamic and has mallee soils which consist of deep sand over lime and clay.

**Certified Organic
Preservative Free
Vegan Friendly**