

# WINDOWRIE



## Pig in the House Chardonnay 2018 (Organic)

Australia	White	Still	
<b>BOTTLE SIZE:</b> 75cl	<b>CASE SIZE:</b> 6	<b>ABV:</b> 13.5 %	<b>CLOSURE:</b> Screwcap
Chardonnay 100.0 %			



### TASTING NOTE:

Fruits: peach, pear, nectarine and lemon peel. This wine is well balanced, fresh and fruity with good acidity.

### FOOD MATCH:

Salads, soft cheese and cold meats

### TECHNICAL INFO:

The grapes were harvested on a cool night, near 13°C, crushed and de-stemmed prior to being transferred to a small Membrane press once delivered. The must was pressed and settled in stainless tank and was inoculated with a new yeast for this wine, resulting in greater texture on the palate. A 15% portion was drained into Hogs head barrels for fermentation and maturation. The resultant wine displayed a lovely white purity which helped guide us stylistically. Batonage occurred in tank and barrel for 18 weeks post ferment. The wine was prepared for bottling with minimal additives.

VEGAN 



ORGANIC 



SUSTAINABLE 



BIODYNAMIC 



NATURAL 

LOW ALCOHOL 

*If you would like to give this wine a try, then click here to get in touch!*