## **Milton Park Chardonnay**

### **Thorn Clarke**

### Australia - South Australia

Vintage notes: A warm dry spring led to into similarly dry conditions in through the summer period. The warm weather brought harvest on in mid February. Cooler nights with warm days helped the fruit to develop good flavor and balance.

Tasting notes: The wine has a pale yellow color. The wine has dominant peach aromas with a hint of pineapple juice on the nose. The palate has intense peach and pineapple characters. The mid palate is soft and creamy.

Specifications	
Varietals	100% Chardonnay
Vinification	Crushed, de-stemmed and then pressed using a membrane press.  The ferment was kept slow and cool to retain all the natural flavours and aromatic qualities. The juice was fermented in stainless steel tanks at a cool temperature to retain all the natural flavours and aromatic qualities. The wine was blended, clarified, filtered and then bottled soon afterwards so the wine was a true expression of the grape/terroir from which it was made.



# Codes, Weights and Measures

UPC	8 56262 00348 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 53065 00067 9
Case Weight	34
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 16.99 USD 750mL Bottle

#### **Reviews and News**

2020 Milton Park Chardonnay - 91 PTS - Editors' Choice - WE

2018 Milton Park Chardonnay - 89 PTS - BEST BUY - WE

2014 Milton Park Chardonnay - 87 PTS - WE