



Liv Zak

YARRA VALLEY

CHARDONNAY YARRA VALLEY / 2021

Aromas of citrus, cashew & honeysuckle develops into a dry, zippy acidic wine.

COLOUR

Pale lemon.

NOSE

Aromas of citrus, cashew & honeysuckle

PALATE

A medium bodied, slightly creamy wine, that fills out the mid to back palette. Bringing hints of citrus, stone fruit and pear with vanilla notes and a lasting linear finish.

WINEMAKING

The Chardonnay grapes were handpicked in the first week of March. They were whole bunched pressed to barrel, 20% new oak and fermented wild and spent 9 months in barrel.

FOOD PAIRING

Try with Roast Chicken or barbequed prawns

VINTAGE NOTES

With healthy yields, ideally timed rainfall, and ripening season temperatures, it was an idyllic season for cool climate wines. Chardonnay was a highlight and Gris the best in several years. Pinot Noir, enteral, perfumed, and outstanding. Higher yields and cooler conditions, favoured growers who moderated yields in Shiraz and Cabernet, producing generous wines of immediate appeal.

QUICK NOTES

Vintage: 2021

Winemaker: Liv Zak

Grape variety: 100% Chardonnay

Bottled: February 2022

Growing area: 100% Yarra Valley VIC

Alc / Vol: 12.5%

Cellar Potential: 5-10 years

Oak: 20% new French oak barriques

Maturation: 9 months

