

Robert Oatley

Signature Series Chardonnay

Varietals:

100% Chardonnay

Tasting Notes:

A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing Chardonnay region.

Vineyards:

Region: Margaret River WA
Vineyard Name: Various
Soil Composition: Various

Winemaking:

Harvest: Machine harvested Mid-March
Fermentation: Premium parcels of grapes were specially selected from a range of sites across the Margaret River region, from Karridale in the south through to Wilyabrup in the north, to create a well balanced, medium weight style in the citrus mould. Matured for a short time in a variety of French oak barriques, twenty per cent new. We deliberately avoided the traditional secondary malolactic fermentation in order to retain the wine's long fine acidity.

Malolactic Fermentation: Partial
Training Method: Various

Ageing:

Vessel: Combination of stainless steel and oak
Cooperage: French
Duration: 4 months
Bottle Aging Duration: 6 months
Ageing Potential: 2-5 years

Food Pairing:

A variety of foods, especially flavoursome seafood and poultry

Technical Data:

Alcohol: 12.5%
Acidity: 6.15 grams/liter
Residual Sugar: 1.7 grams/liter
pH: 3.4

Production Quantity:

N/A



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