



Cimicky[®]

White Wines

CIMICKY CHARDONNAY



VINTAGE: 2023

VARIETAL: CHARDONNAY

REGION: ADELAIDE HILLS

VITICULTURE: The cooler sub-regions within the Adelaide Hills provide ideal ripening conditions for growing varieties such as Chardonnay. Moderate sunny days coupled with distinctly cool nights enable fruit sweetness to develop without sacrificing the acidity that is so important for crisp, fresh white wines.

VINIFICATION: Picked ripe and settled to eliminate only the heaviest of grape solids, the juice was fermented and then matured in French oak barrels for nine months before being prepared for bottling. Only a small proportion of the barrels were brand new, ensuring that the oak flavours are present, but do not dominate. The wine underwent malolactic conversion, which softens the slightly tart, green malic acid into the softer, cooler, more gentle lactic acid.

ALC: 12.5%

CELLARING: May be enjoyed now and for the next five to eight years.

TASTING NOTES: Made from perfectly ripe Chardonnay grapes grown in the coolest sub-sections of the Adelaide Hills. 2023 was a particularly cool year, so grapes retained more of their natural acidity and fresh, delicate flavours. The resulting wine shows lovely subtle nectarine fruit aromas, complemented by spicy vanillin oak from barrel fermentation and maturation. The palate shows a characteristic soft creamy texture due to full conversion of malic acid to the softer lactic acid during nine months of barrel maturation in contact with the yeast lees. May be enjoyed as a young wine, but will age gracefully for five to eight years.



BAROSSA VALLEY

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