

Whistle Post

COONAWARRA | SOUTH AUSTRALIA

The Whistle Post Selection range shows true varietal character and the influence of our vineyard and the Coonawarra region. Minimal intervention winemaking allows the vineyard to do the talking. This approach produce highly expressive fruit driven wines with a true sense of place.



CHARDONNAY 2017

VINTAGE

The 2017 vintage was characterised by near record winter rains which help to replenish our underground aquifer. The wet winter and colder spring soil temperatures contributed to a late bud burst resulting in a later than usual vintage.

The regions cool summer nights, combined with cooler than average temperatures late helped slow the ripening and gave the whites good natural acidities and freshness .

COLOUR

Straw yellow with green tinges

AROMA

Notes of peach, lemon and white flowers.

PALATE

A round and generous palate of yellow fruits, creme edges with a long lingering finish.

FOOD PAIRING

Seafood and chargrilled chicken

REGION	Coonawarra	pH	3.1
VARIETAL	100% Chardonnay	TA	6.1 g/L
HARVEST	March 2017	ABV	13.7 %
BOTTLING	November 2017		
CELLARING	1-3 years		

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From Grower to Glass