

G I P  
P S L  
A N D

CANNIBAL CREEK

1 Terroir

📍 Gippsland

📍 Victoria

📍 Australia

## 2017 CHARDONNAY

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### HARVEST DETAILS

25/03/2017

pH 3.35

Baume 13.2

TA 6.8 gms/lit

### TASTING NOTES

Apricot and oak with seam of mineral characteristics and hints of butter. Firm acidity gives structure and balance, this comes together with burnt match and a flinty finish

### WINE MAKING

Winemaker and viticulturist Pat Hardiker 100% Barrel Fermented in French Oak Barriques (30% New)

Malolactic fermentation carefully monitored to achieve the right balance

Hand Picked

No residual sugar

Cellar 5-8 years

### VITICULTURE

Clone I10V1 and Dijon 95 & 96

Cropping level 2 tonne per acre

Trellis VSP

Granite soils

Planted 1997

### FIGURES

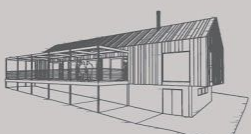
13.5% alc/vol

8 std drinks

### AWARDS

GOLD Canberra Winewise Small Vignerons Awards 2018

Medal Winner Gippsland Wine Awards 2018



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