

G I P
P S L
A N D

CANNIBAL CREEK

1 Terroir

📍 Gippsland

📍 Victoria

📍 Australia

2016 RESERVE CHARDONNAY

HARVEST DETAILS

27/2/16

Baume 12.0

pH 3.35

TA 7.8 gms/lt

TASTING NOTES

Subtle french oak on the palate from barrel fermentation and maturation.

Creamy, buttery with stone fruit flavors balanced with fresh, flinty finish.

WINE MAKING

Winemaker and viticulturist Pat Hardiker 100%

Barrel Fermented in French Oak Barriques (50% New)

Malolactic fermentation carefully monitored to achieve the right balance

Hand Picked

No residual sugar

Would cellar well for 5-7 years

VITICULTURE

Clone I10V1 and Dijon 95 & 96

Cropping level 2 tonne per acre

Trellis VSP

Granite soils

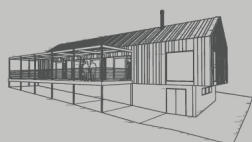
Planted 1997

FIGURES

12.4 % alc/vol

7.3 std drinks

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