



Liv Zak

YARRA VALLEY

CHARDONNAY YARRA VALLEY / 2019

Ready to drink now, or up to 10 years cellaring.
Irresistible with a nose of stone fruits, nashi pear
and crushed hazelnuts

COLOUR

Beautiful White gold

NOSE

Stone fruits, nashi pear and
crushed hazelnuts

PALATE

Juicy nectarines with a squeeze of
fresh lime, lovely palate weight and
creamy texture, all balanced along
a lithe line of fresh, natural acidity.

WINEMAKING

Hand-picked and whole bunch
pressed, the juice was transferred to
seasoned barrels after a brief settling
period. The juice was allowed to
ferment naturally with wild yeast with
some gentle stirring of lees towards
the end. Once sugar dry, the barrels
had a sulphur addition to inhibit
secondary fermentation to help
preserve the wine's beautiful natural
acidity. The wine remained in barrel
on full yeast lees for 8 months of
maturation for blending and
preparing for bottle

FOOD PAIRING

Try with Roast Chicken or barbecued
prawns

VINTAGE NOTES

2019 was a vintage of two halves,
split down the middle by a rather
extreme heat event where early
March saw 5 days in a row of well
over 35C. We fortunately had
harvested all of our whites, rosé and
Pinot Noir by this stage as we saw
early flavour development in these
varieties. These wines show great
aromatics and brilliant natural
acidities. The Shiraz, Cabernet
Sauvignon and other robust reds
were well prepared to ride out the
heat through irrigation and
sprawling, shady canopies. The rest
of March was mild and even, with
cool nights, resulting in wines with
great depth of flavour and silky,
refined palates.

QUICK NOTES

Vintage: 2019
Winemaker: Brendan Hawker
Grape variety: Chardonnay
Bottled: November 2019
Growing area: Yarra Valley VIC
Alc / Vol: 13.35%
Cellar Potential: 10+ years
Oak: Seasoned French oak
barriques
Maturation: 8 months on lees