
Jr. Jones Chardonnay 2016

TASTING NOTES

An approachable, soft chardonnay that's big on fruit and low on oak. Plenty of ripe stone fruits and tropicals, mango, pear, peach and fragrant ripe melons. The palate has smooth, mellow texture and finishes with a sweep of toasted cashew nut flavour. Drink now.

Viticulture

Sourced from a combination of our vineyards, these vines were given a cane pruning and an open canopy maintained throughout the growing season on a VSP. The fruit was picked relatively early on 25th february to capture the lighter tropical & citrus flavours.

Vinification

On arrival the grapes were gently pressed and left for 24 hours to settle before being racked for fermentation. One third was fermented in tank whilst the rest was fermented in some new & seasoned oak. The wine was left for 10 months with occasional lees stirring to aid development of complexity, mouthfeel and richness.

Jr. Jones are good honest wines made expressly to showcase the premium cool-climate fruit of the Mornington Peninsula, Australia.

