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Little Things

CHARDONNAY 2023

VINTAGE CONDITIONS

A cool wet season that will be remembered for the flooding of the Murray River that was the most widespread since 1956. These cool conditions meant that care was required in the vineyards to maintain vine and fruit health. Like many crops, harvest was 2-4 weeks behind a typical season, which greatly benefitted the Chardonnay vines, allowing steady ripening with fine natural acidity as reflected here in this classic Chardonnay.

TERROIR/SITE

The Chardonnay grapes are grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

WINEMAKING/VITICULTURE

Our winemaking is focused on minimal intervention to give our Chardonnay depth, complexity, and personality.

TASTING COMMENT

Pale straw in colour with classic Chardonnay aromas of fresh white peach and ripe melons complimented by subtle hints of vanilla and toast from French oak. Rich fruit flavours and creamy textures are perfectly balanced by crisp acidity, flavours that immediately entice the palate from the first glass.

LITTLE DETAILS

Alc/Vol: 12.5%
pH: 3.43
RS: 7.8g/l
TotalAcidity: 6.37 g/l
Vegan Friendly



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