

## TASTING NOTE

# Bimbadgen Hunter Valley 2019 Chardonnay

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

## TASTING NOTES

- Colour:** Golden straw  
**Nose:** White peach, melon aromas with a hint of new oak  
**Palate:** Delicate flavours of melon and lime, balanced by subtle oak & a long finish

## WINEMAKERS COMMENTS

- Source:** Bimbadgen's McDonalds Road Vineyard, Palmers Lane Vineyard & Upper Hunter  
**Vinification:** Fruit was crushed, and juice settled before transferring into oak puncheons and barriques. Fermentation on lees to add texture and depth. Lees stirring monthly.  
**Blending:** N/A  
**Aging:** 10 months in new and old French Oak  
**Bottling:** 13th January 2020

## TECHNICAL NOTES

| Varietal   | Alcohol | Cellaring Potential | Harvest Date | Oak         | pH   | TA     |
|------------|---------|---------------------|--------------|-------------|------|--------|
| Chardonnay | 12.7%   | 5+ Years            | Multiple     | 100% French | 3.26 | 6.4g/L |

## VINTAGE NOTES

2019 marked the third consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions; the 2019 growing season was similar to 2018, only a little warmer. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. Another exciting Hunter Valley vintage.



Bimbadgen

*Seen in all the right places*

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