

TASTING NOTE

Bimbadgen 2022 Single Vineyard McDonalds Road Chardonnay

Bimbadgen Single Vineyard wines 100% grown at either the Palmers Lane or McDonalds Road vineyards. Crafted and blended from our flagship varieties, we strive to create outstanding wines in the classic Hunter Valley style.

TASTING NOTES

Colour: Pale Straw
Nose: White peach and melon, dust of Oak
Palate: Ripe stonefruit and rockmelon, lovely depth of flavour with balanced Oak

WINEMAKERS COMMENTS

Source: Bimbadgen McDonalds Road Vineyard Blocks 19 and 20
Vinification: Pressed into a mix of temperature controlled stainless steel tanks & oak barrels, stainless steel tank was lightly fined prior to inoculation with a natural yeast strain. Fermentation temperature was kept close to 17 degrees preserving delicate aromatics. Fined and filtered before bottling.
Blending: N/A
Aging: New & Old Barriques
Bottling: 6th February 2023

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Chardonnay	13%	3-5 years	18th January 2022	New & Old	3.28	6.9g/L

VINTAGE NOTES

2022 shaped up to be an excellent vintage, particularly for Chardonnay. This wine from the onset was to be kept separate to represent the very best of McDonalds Road Chardonnay, showing its character from the vineyard with ripe stonefruits and structure. It was carefully fermented and matured in Oak and stirred monthly to incorporate the lees, creating texture & mouth feel. Enjoy this wine with cheese or a light pasta dish!



Bimbadgen

Seen in all the right places

790 McDonalds Road, Pokolbin
02 4998 4600 www.bimbadgen.com.au