Bimbadgen 2021 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: Rich melon and white peach aromas with generous French Oak

Palate: Delicate flavours of melon and citrus, balanced beautifully with a textural

drive, all encompassed by classy fresh Oak

WINEMAKERS COMMENTS

Source: Bimbadgen McDonalds Road Vineyard Blocks 19 and 20

Vinification: Pressed into a mix of temperature controlled stainless steel and 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: 9th November 2021

TECHNICAL NOTES

Chardonnay	12.8%	3-5 years	Various	New & Old	3.27	7.0g/L
Varietal	Alcohol	Potential	Date	Oak	рН	TA

VINTAGE NOTES

2021 had its challenges although we are very excited about what we produced. This Chardonnay was a lot of fun to watch evolve. From being hand picked, through to barrel fermentation and regular monthly lees stirring to build texture and mouth feel. A Chardonnay with appeal for everyone.



