

Wyndham Estate BIN 222 Chardonnay

George Wyndham is one of the founding fathers of the Australian wine industry having planted Australia's first commercial Shiraz vineyard in 1830. His innovative spirit is a proud legacy that endures to this day at Wyndham Estate.

Wyndham Estate BIN wines are multiregional blends, with fruit sourced from Australia's premium viticultural regions. Created to be enjoyed now, BIN wines will also reward short term cellaring. The BIN range of wines reflect the full-flavoured fruit style for which Wyndham Estate is famous.

TASTING NOTES

Colour

Brilliant pale straw yellow.

Bouquet

Fragrant and lifted with aromas of stone fruit, and melon. Toasty oak from partial barrel fermentation and maturation, melds with a nutty complexity that is derived from malolactic fermentation and aging on lees.

Palate

Generously flavoured with a creamy texture that is held together with soft acidity. All components of the wine are cleverly meshed together so no one element dominates. Rich stone fruit and citrus with balanced oak and malolactic ferment flavours. The wine has obvious presence by combining fruit intensity, oak aging and malolactic fermentation for a modern twist on a classic style.

PAIR WITH

- Duck Eggs
- Italian
- Lobster & Crab
- Olives & Olive Oil
- Beets
- Octopus
- Winter Squash
- Apples
- Potatoes
- Fondue

