

ALTE  
*Orange*

ALTE WINES ARE TESTAMENT TO EVERYTHING GREAT ABOUT HIGH-ALTITUDE WINEMAKING. USING ONLY THE BEST PARCELS OF FRUIT, THESE SINGLE VINEYARD WINES UNVEIL THE ELEGANCE AND PURITY UNIQUE TO OUR COOL, SUN DRENCHED REGION IN ORANGE, NSW

2018 ALTE CHARDONNAY



<b>BLEND:</b>	100% Chardonnay
<b>REGION:</b>	Orange, NSW
<b>HARVEST:</b>	Early February 2018
<b>WINEMAKING:</b>	Following gentle handling and pressing, the juice was only roughly settled with a racking taking heavy juice solids for ferment. 37% of the blend was fermented in new oak to add texture and complexity, with the remainder using old oak to retain fruit purity and freshness. Post ferment, the tanks and barrels were stirred fortnightly on yeast lees then racked and blended to balance fruit driven and complex oak matured portions.
<b>BARRELS:</b>	37% new oak, 63% 1 & 2 year old. 100% 300L French Oak Barrels
<b>RESIDUAL SUGAR:</b>	0.3 /L
<b>ACID:</b>	6.5
<b>WINEMAKER:</b>	Debbie Lauritz B. AG. SCI (OEN)
<b>APPEARANCE:</b>	Bright golden with green edges
<b>AROMA:</b>	Fresh stone fruits with a hint of toasty oak
<b>PALATE:</b>	The medium-bodied palate shows the purity of the region with creamy stone fruit flavours balanced with zippy fresh acidity.
<b>CELLAR:</b>	Up to 5 years
<b>SERVE WITH:</b>	Seafood or lightly flavoured veal or chicken dishes
<b>ALCOHOL:</b>	12.5% 7.7 SD

Please contact your Oatley Fine Wine Merchant account manager for further information. To place order please email [orders@oatleywines.com.au](mailto:orders@oatleywines.com.au) or call 1800 628 539.