

# Bunnamagoo

## 2021 Chardonnay

### Vintage Conditions

The season commenced well with above average 2020 winter and early spring rain, ensuring adequate soil moisture that encouraged strong budburst and excellent growth. December is a critical month given picking often commences in late January/early February, so the extended rain periods at Christmas were somewhat unwelcome and tested our vine management programme. Fortunately, hard work, temperatures lower than 40°C, and a dryer than normal January, were crucial elements in ensuring a successful start to harvest on 1 February. High fruit acids were observed in many varieties and the flavour profile was generally more in the medium-weight and elegant category. Given the vintage conditions, 2021 wines are flavoursome, astutely varietal, and will generally age very well.

### Tasting Note

Derived from a cooler vintage, lime pith and white peach fruit characters are abundant, combining seamlessly with the influence of tight-grained French oak. With a portion undergoing both primary and malolactic fermentation in barrel, the wine retains a honey-like flavour complexity with a long creamy texture. Drink now or up to 5 years.

### Technical Data

Alc: 12.5%  
TA: 6.9 g/L  
pH: 3.34  
RS: 2.7g/L



LOVE  
LOCAL  
LOVE  
MUDGEE

BUNNAMAGOO

We appreciate your ongoing support of  
New South Wales regional wines. 'Drink local'

