

KOONARA

COONAWARRA



Cape Banks Chardonnay 2015

Est. 1883, the Cape Banks Lighthouse is a significant orange monument standing as a sentinel on South Australia's rugged South East coastline.

Tasting notes

"The incisive cut and thrust of the wine is the direct result of the ultra cool climate, not dissimilar to that of Henty. Grapefruit, white peach and nectarine are bound together by acidity." - James Halliday, 94 points

Region: 100% Mount Gambier.

The grapes for this cool-climate Chardonnay are grown in Mount Gambier, the coolest mean maximum temperature average of any wine region in mainland Australia.

Winemakers notes

50% new French oak Hogshead barrels for 4 months, going through malo-lactic (2nd ferment) changing the malo acids into lactic acid, the same as in milk and butter, giving it a creamy mouth feel.

50% select yeast ferment - single ferment only keeping the crisp lime, pink lady apple and mineral notes. This is 'left on lees' (the dead yeast after ferment) and is stirred to increase flavours and complexity.

Food match

Sea bass with fennel purée

- Gold Medal Wine Showcase Magazine
- 94 Points James Halliday

We are very proud of our wines - we hope you enjoy them.

Dru Reschke

Dru Reschke - owner and vigneron