

TERRA FELIX

MORNINGTON PENINSULA CHARDONNAY 2018

AWARDS

Gold Medal | American Awards 2020

COLOUR

Pale straw.

NOSE

Lifted aromas of white peach and grapefruit with subtle toasty oak.

PALATE

An elegant Chardonnay, displaying stonefruit and citrus core, melon and grapefruit with a hint of spiced oak adding complexity.

WINEMAKING

Sourced from a renowned vineyard on the Mornington Peninsula, this Chardonnay was hand-picked and whole bunch pressed for slow and gentle juice extraction. The juice was barrel fermented in 100% French oak barriques, of which 24% was new, with the well-integrated oak providing subtle notes of grilled almonds and funky, struck match characters. A small portion of the barrels was allowed to undergo malolactic fermentation to give a gentle, creamy complexity and richness, while still retaining grapefruit and white nectarine freshness.

VINTAGE REPORT

The 2018 vintage was a warm and dry vintage, leading to low disease pressures, good yields, and fresh, powerful fruit flavour.

QUICK NOTES

VINTAGE 2018

GRAPE VARIETY 100% Chardonnay

GROWING AREA Mornington Peninsula

ALC %/VOL 12.88 % v/v

TITRATABLE ACIDITY 5.38 g/l

PH 3.32

CELLAR POTENTIAL 5 years +

OAK French



TERRA FELIX

霞多丽
2018

颜色

酒香

口感

酿酒过程

年份报告

品鉴速记

年份 2018
酿酒师
葡萄品种
产区
酒精度

滴定酸度 每升
酸碱值
橡木
窖藏

