

BURNS
TRD AND MRK
FULLER

2019 Burns & Fuller Adelaide Hills Chardonnay

Grape Variety: 100% Chardonnay
Region: 100% Adelaide Hills
Winemaker: Jim Zerella
Closure: Screwcap
Alcohol: 13.0%

Summary: A partnership with our Adelaide Hills, McLaren Vale and Lower Murray wine growers, Burns & Fuller is a range of contemporary and fruit driven varietal wines made by Jim Zerella, Each wine is fruit-driven and balanced with a core of fruit given complexity by a barrel aged component.

Vineyards: Sourced from established vineyards in the Adelaide Hills. The sheltered aspect and cold Autumn nights, courtesy of these higher altitude sites, combine to ensure the retention of natural acidity in the elegant fruit harvested.

Winemaking: Fruit is harvested during the early morning hours to retain freshness and partially whole bunch pressed. A fast and precise vinification in stainless steel with minimal oxygen contact maximises fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before maturation on lees for four months. Twenty percent of the blend is aged in two and three year old French oak to increase complexity and mouthfeel.

2019 Vintage: this was a challenging year and so very much makes you think of Australia. It was a warmer vintage with only sporadic rains in some parts causing the berries to ripen sooner than prior years. Through great vineyard, water and canopy management the resultant fruit is bright and flavourful with a soft acidity. This is a vintage showing up front fruit flavours and perfect for drinking from the get-go.

Tasting Note: Pale yellow in colour with bright green highlights. The nose is fresh, crisp and primarily fruit-driven, showcasing white peach, citrus and cut apple aromas with just a hint of oak derived spice. The palate is equally fruit driven and precise with elegant stone fruit and pear flavours wrapped in crisp mineral acidity before a long, complex finish.

