



## 2017 Food Truck South Australian Chardonnay

<b>Grape Variety:</b>	<b>100% Chardonnay</b>
<b>Region:</b>	<b>45% Padthaway, 30% Mount Benson, 25% Finnis River</b>
<b>Vines:</b>	<b>15-20 years</b>
<b>Winemaker:</b>	<b>Nicholas Crampton</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>14.0%</b>



**Summary:** Food Truck Wines was created by Nicholas Crampton and Corey Ryan as high quality, varietal wines that are the perfect match to the cuisine and lifestyle of Australia. The Food Truck Chardonnay blend was finalised with seafood at the Star of Greece restaurant on the coast in McLaren Vale.

**Vineyards:** Sourced from established cool climate vineyards in the Hilltops region near Young for upfront flavours, a high altitude site in Tumbarumba for elegance and aromatics and warmer Big Rivers vineyard for mid palate weight.

**Winemaking:** Picked partially by hand and partially by machine at night to retain maximum fruit freshness. The majority of the blend was vinified in stainless steel with high solids and malolactic prevented. About twenty percent was aged in medium toast two and three year old French oak barriques for four months to add complexity.

**2017 Vintage:** Widely considered by viticulturalists as a wonderful year for almost the entire east coast of Australia across most varieties. A warm year without rain complications and an evenness throughout the growing season. Expect fuller, riper styles yet maintained freshness in the resultant wines through stronger vineyard practices of today.

**Tasting Note:** Straw yellow in colour with a lifted nose of melon and stone fruit aromas and a hint of creamy oak. The palate is bold and expressive with white peach and melon flavours building to a rich and soft mouthfeel framed by subtle toasty oak. Fresh acidity gives balance before a soft dry finish.