

PAPA NICO

Papa Nico 2016 Chardonnay

Grape Variety: 95% Chardonnay, 5% Semillon
Region: 85% Lower Murray, 15% Limestone Coast
Closure: Screwcap
Alcohol: 13.0%



Summary: The Papa Nico wines are honest and full flavoured, created for the table at big family occasions. Relaxed and easy to appreciate, wines that are part of the conversation, not dominating it.

Vineyards: Sourced from established South Australian vineyards with a blend of inland and premium regional fruit, the wines are rich and full bodied wines with excellent depth of flavour.

Winemaking: Machine harvested from midnight to early morning to maximise retention of natural acidity. Fermentation in stainless steel is followed by maturation primarily in tank on lees for four months without malo-lactic fermentation. A portion was matured in two year old French oak with malo-lactic fermentation for additional depth and complexity.

2016 Vintage: 2016 was blessed by almost perfect vintage conditions. The season started at a cracking pace with a warm, dry Spring and early summer that reduced yields and required careful attention to soil moisture levels. Crucially there were virtually no heat spikes and Autumn arrived early with refreshing showers. Late ripening conditions were beautifully cool allowing for long slow development and perfect balance.

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