



Liv Zak

YARRA VALLEY

CHARDONNAY YARRA VALLEY / 2020

Aromas of citrus, cashew & honeysuckle develops into a dry, zippy acidic wine.

COLOUR

Pale lemon.

NOSE

Aromas of citrus, cashew & honeysuckle

PALATE

Hints of citrus, stone fruit with a saline/salty palate and a lasting linear finish.

WINEMAKING

The Chardonnay grapes were handpicked in the first week of March. They were whole bunched pressed to barrel, 15% new oak and fermented wild and spent 9 months in barrel.

FOOD PAIRING

Try with Roast Chicken or barbecued prawns

VINTAGE NOTES

Chardonnay was handpicked first week of March, whole bunched pressed to barrel, 15% new oak and fermented wild and spent 9 months in barrel. pale lemon in colour with medium plus intensity aromas of citrus, cashew & honeysuckle develops into a dry, zippy acidic wine, medium body that fills out the mid to back palette bringing hints of citrus, stone fruit and nice saline/salty palate and a lasting linear finish. Recently bottled 2nd week of November.

QUICK NOTES

Vintage: 2020

Winemaker: Brendan Hawker, Liv Zak & Hamish Smith

Grape variety: 100% Chardonnay

Bottled: November 2020

Growing area: 100% Yarra Valley VIC

Alc / Vol: 12.5%

Cellar Potential: 10+ years

Oak: 15% new French oak barriques

Maturation: 9 months

