



CACHET WINE

Kingston Estate Chardonnay

Code KING040

A beautiful Chardonnay with refreshing stone fruit flavours, balanced acidity and a touch of oak.

Tasting Notes:

Brilliant medium straw in colour with green hues. A bouquet of intense peach like fruits with hints of citrus blossom. Medium body with refreshing stone fruit flavours, balanced with good acidity and a touch of sweet oak.





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Specification

Vinification

All the fruit for this great Chardonnay comes from prime vineyards around Padthaway and the Limestone coast regions. The grapes are picked by a combination of machine and some manual picking, then destemmed and pressed. The juice is clarified by chilling for 3 days prior to transfer to fermentation tank. Fermentation takes place over several days and is controlled at a relatively cool temperature (14°-16°) to enhance varietal flavours. The individual parcels are then blended to style, balancing the wine to produce a fruit driven Chardonnay. This wine is aged on American oak for approximately four months to give it the beautiful spiced oak lingering finish.

ABV

13%

Size

75cl

Drinking Window

Drink now

Country

Australia

Region

South Australia

Area

Limestone Coast

Type

White Wine

Grapes

Chardonnay

Vintage

2022

Style

Dry

Body

Rich, rounded and full flavoured

Producer

Kingston Estate

Producer Overview

Kingston Estates was established by the Moularadellis family. The winery was built in 1985 on the corner of the family property next to the original vineyard as well as the family home. Today the winery can be considered two wineries in one: the original winery and the modern extension. The original winery is where they make their small batch super premium wines giving them the flexibility and control to develop parcels of wine into exciting styles that truly reflect the varieties and regions from which they come. State of the art tanks and winemaking equipment enhance their ability to produce commercial and larger volume bulk wines to the highest standard.

Closure Type

Screw Cap

Food Matches

The perfect accompaniment to salmon and chicken dishes or past in a creamy sauce.

Press Comments

Jancisrobinson.com, 2023, 15/20: "Smells like smoked butter and smoked-butter gougères. Melted cheesy and rich, laced with herbs and an undertow of sour cream. Lots of winemaking here. Malo and slightly green-picked grapes?"