



GILBERT CHARDONNAY LCR

SKU: AUWGBC

Gilbert Family Wines have their roots in the Eden Valley of South Australia, where Joseph Gilbert was one of the first to plant grapes. They still make delicious Rieslings there under the Gilbert + Gilbert label. Now, however, the majority of their wines come from the fashionable regions of Orange and Mudgee in New South Wales. Simon Gilbert established the winery in 2004 after working for more than two decades as winemaker for some of the top producers in the area. Simon and his son, Will, specialise in cool climate wines with a common thread of elegance, purity and structure. This winery is right at the front of Australia's new wave, making a wide range of wines which balance traditional styles and techniques with the more experimental.

The grapes are grown 930 meters above sea level in the foothills of Mount Canobolas. The soil here is rich in ferrous volcanic matter and the climate cool with long sunshine hours, making this the perfect environment for production of top quality, elegant long-lived Chardonnay.

The grapes are handpicked and juice fermented and matured in a combination of concrete eggs and large used French oak without malolactic fermentation. The wine was left on its lees for 6 months in tank then released after a further 18 months in bottle.

Grape: Chardonnay

Tasting Note: A savoury, mineral expression of chardonnay with complex notes of peach skin, cashew, struck match and greengage alongside fine, stony acidity on the long finish. Subtle, engaging and supremely elegant.

Food Match: Ideal with seafood risotto, smoked fish and soft cheeses.

Awards: 93 Points - 2020 James Halliday Wine Companion

Closure: Screwcap

