



TINKLERS



POPPY'S CHARDONNAY

Region: Pokolbin, Hunter Valley, NSW

Colour: Vibrant Green Olive -Yellow

Tech Data: pH - 3.25, TA - 6.8, Alc - 13.0%

Aroma

Lifted green melon and yellow peach, some flinty barrel fermentation aromas.

Palate

Mineral acid with melon and stone fruits, flinty barrel ferment texture with creamy soft lees contact, vanillan oak provides complexity.

Overview/Production

Hand harvested and whole bunch pressed. Full ferment in French oak barrels with 50% wild yeast used, 35% new French oak and matured in barrels for 6 months.



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