

  
**Family Origins**  
**2015 Chardonnay**  
**NORMANS**  
ESTABLISHED 1853

**Variety:** Chardonnay  
**Region:** McLaren Vale  
**Alc/Vol:** 13.0%  
**Winemaker:** John Harris

**Colour:** Pale yellow straw with green edges.  
**Bouquet:** Subtle notes of lemon curd complement delicate aromas of white peach, grapefruit and nectarine.  
**Palate:** A creamy and elegant wine with pure fruit flavours of white peaches & nectarine enhanced by a slight touch of crisp citrus acidity with a wonderfully smooth finish.

**Winemaking:** Select parcels of fruit were sourced from the iconic McLaren Vale region of South Australia. The fruit was picked during the cool early hours of the morning. The fruit was then transported to the winery and immediately crushed, chilled and pressed. It is then allowed to settle before being racked off of juice lees, warmed and inoculated with selected dried wine yeasts. Fermentation occurred in stainless steel tanks of various sizes at 12-18 degrees. A small proportion of the wine (5%) is fermented in oak barrels and under went constant lees stirring to add a touch of complexity and texture to the wine. The finished parcels are carefully assessed, with only the finest chosen for the final blend prior to bottling.

**Cellaring Potential:** Made to drink upon release while the fruit flavour is at its most fresh and vibrant, but will develop more character over the short term.

