



RED CLAW
MORNINGTON PENINSULA

2018 Red Claw Chardonnay

The 2018 season was characterised by a warm and extended summer. The wines are intensely flavoured, yet poised and balanced, ensuring their longevity.



Region	Mornington Peninsula
Alc	12.5%
Winemaker	Tom Carson
Viticulturist	Martin Sampson
Harvest	27 February – 2 March




Winemaking

The fruit was hand harvested and pressed in small batches before it was left to settle overnight. French oak barrels (500 litre puncheons) were used for fermentation (no malolactic). All wild ferments. The wine was aged on yeast lees for 10 months, and bottled in December 2018.

Tasting note

Bright intense pale straw colour. Lifted aromas of clean citrus notes, stone fruit and a subtle hint of spicy French oak. A tightly focused palate, with lovely balance and a long, complex finish.

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