



GROWING SINCE 1929

NIKOLA ESTATE



ESTATE

CHARDONNAY

COLOUR

Pale straw in colour.

NOSE

An enticing nose of fresh white nectarine and jasmine, with hints of gun flint.

PALATE

This lively and youthful chardonnay exhibits a flinty, linear minerality on the palate that is citrus-driven with engaging lemon blossom and slate characters. A subtle coating of soft, white nectarine and sweet citrus flavours builds into a wonderful finish that persists.

WINEMAKING

This wine was gently pressed to tank before its 3-day fermentation. It was then rested in French oak barrels for three months prior to the Blackwood Valley fruit being blended with the Swan Valley chardonnay.

FOOD PAIRING

Best served with fresh Western Australian grilled crayfish.

VINTAGE CONDITIONS

Mild weather conditions resulted in optimum fruit ripening conditions in what was a picture perfect vintage.

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Damian Hutton,
Marcello Fabretti

GRAPE VARIETY

100% Chardonnay

GROWING AREA

Blackwood Valley
& Swan Valley

ALC %/VOL

13%

TITRATABLE ACIDITY

6,77

PH

3,38

CELLAR POTENTIAL

3-5 years

OAK

François Frères

MATURATION

4 months