



GROWING SINCE 1929

NIKOLA ESTATE



REGIONAL GEOGRAPHE CHARDONNAY

COLOUR

Pale straw, yellow

TASTING NOTES

Pale straw, green edges in colour, on the nose expect a fresh bouquet of apricot, vanilla pod, honey dew melon, pear tart and puff pastry. The palate is rich and full-bodied with white nectarine, vanilla, almond nougat, limoncello characters with a powerful finish.

WINEMAKING

The fruit was hand-picked and whole bunch pressed directly to 100% new French Oak where it was allowed a natural ferment. Barrel stirring was undertaken weekly and the wine underwent a full malolactic fermentation. It was rested for nine months in oak.

VINTAGE CONDITIONS

Geographe experienced hot conditions that led to a quick ripening process which captured the intensity and flavour profile of the fruit.

FOOD PAIRING

Roast chicken with all the trimmings.

QUICK NOTES

VINTAGE

2024

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Geographe

GRAPE VARIETY

100% Chardonnay

ALC % VOL

14.5%

TITRATABLE ACIDITY

7.4g/L

PH

3.4

OAK

100% New French

MATURATION

9 months

CELLARING POTENTIAL

20 years