



THE HOTELIER

ORIGINALLY A HOTELIER, BILL TAYLOR EMBARKED ON A JOURNEY TO SOURCE GREAT WINES FOR HIS GUESTS. THIS EVENTUALLY LEAD TO THE TAYLOR FAMILY ESTABLISHING THE RENOWNED CLARE VALLEY WINERY IN 1969, WITH A VISION TO CRAFT WINES THAT WOULD RIVAL THE WORLD'S BEST.

CHARDONNAY 2021

REGION

Padthaway

COLOUR

At release the wine is a vibrant green/straw colour.

NOSE

The wine has enticing aromas of white peach, nectarine and subtle roasted nuts and spice.

PALATE

Alight to medium bodied Chardonnay with attractive fresh peach and nectarine fruit flavours, along with subtle toasted cashew which adds complexity to the wine. The wine feels silky and supple in the mouth and its flavours linger enticingly. This is a dry style of white wine that would pair very well with chicken, fish or vegetable dishes with a more robust flavour.

OAK MATURATION

The wine was matured in older French oak barriques (3 and 4 year old) for 12 months.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a short term under ideal conditions.

TECHNICAL DETAILS

Alcohol	13.5%	Acid	5.88g/litre
PH	3.38	Residual Sugar	2.25g/litre





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AWARDS & MEDALS

CHARDONNAY 2021

2022 Limestone Coast Wine Show Bronze