HOUSE OF TOWNEND

Chardonnay 2020

Scotchmans Hill

Price	£29.99
Code	SCOT020

From one of James Halliday's Top 100 Australian wineries, this is a wonderful Burgundian style Chardonnay oozing finesse and style.

Tasting Notes:

This is a complex and lively wine showing nectarine and grapefruit aromas rounded out by creamy notes and nutty oak.



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Specification	
Vinification	Wine Region: Bellarine Peninsula, Victoria. Clone: P58, I10V1, I103, I10V5, 76, 95. Soil Type: Self mulching black vertosal derived from tertiary basalt. Harvest Date: 09/03/18 to 15/03/18. Yield per vine of 2.5kg gave a tonnage per Hectare of 6.25tonnes, = 43hl/ha. Winemaking: Whole bunch pressed with free run juice to barrel, light solids retained in juice. Wild fermentation then took place over 2 weeks. The yeast less were stirred monthly over the next 12 months while maturing in barrel. The wine was blended, filtered and bottled June 2020. Oak Use: Matured in new to 4 year old French barriques for 12 months. Cellaring: 2021 - 2026.
ABV	13.5%
Size	75cl
Drinking Window	Drink now to 2028
Country	Australia
Region	Geelong
Area	Bellarine Peninsula
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2020
Style	Dry
Body	Rich, round and full flavoured
Producer	Scotchmans Hill
Producer Overview	Established in 1982, Scotchmans Hill is located in the heart of the Bellarine Peninsula. A producer of premium cool maritime climate wines, Scotchmans Hill has been a leading local winery for over thirty years and is rated among James Halliday's Top 100 Australian Wineries.
Closure Type	Screw Cap
Food Matches	An excellent match with lobster bisque risotto.
Press Comments	Jancisrobinson.com, 2025, 16 points: "An elegant wine tasting of slightly salty fresh pineapple – not pineapple as in sweet or tropical, just fresh and juicy. Cedary, sandalwood fragrance. Clean, planed texture and bright, citron-yellow acidity. Buttercup flowers on the finish."