HOUSE OF TOWNEND

Kingston Estate Chardonnay

Price	£13.99
Code	KING040

A beautiful Chardonnay with refreshing stone fruit flavours, balanced acidity and a touch of oak.

Tasting Notes:

Brilliant medium straw in colour with green hues. A bouquet of intense peach like fruits with hints of citrus blossom. Medium body with refreshing stone fruit flavours, balanced with good acidity and a touch of sweet oak.



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Specification	
Vinification	All the fruit for this great Chardonnay comes from prime vineyards around Padthaway and the Limestone coast regions. The grapes are picked by a combination of machine and some manual picking, then destemmed and pressed. The juice is clarified by chilling for 3 days prior to transfer to fermentation tank. Fermentation takes place over several days and is controlled at a relatively cool temperature (14°-16°) to enhance varietal flavours. The individual parcels are then blended to style, balancing the wine to produce a fruit driven Chardonnay. This wine is aged on American oak for approximately four months to give it the beautiful spiced oak lingering finish.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Australia
Region	South Australia
Area	Limestone Coast
Type	White Wine
Grapes	Chardonnay
Vintage	2025
Style	Dry
Body	Rich, round and full flavoured
Producer	Kingston Estate
Producer Overview	Kingston Estates was established by the Moularadellis family. The winery was built in 1985 on the corner of the family property next to the original vineyard as well as the family home.Today the winery can be considered two wineries in one: the original winery and the modern extension.The original winery is where they make their small batch super premium wines giving them the flexibility and control to develop parcels of wine into exciting styles that truly reflect the varieties and regions from which they come. State of the art tanks and winemaking equipment enhance their ability to produce commercial and larger volume bulk wines to the highest standard.
Closure Type	Screw Cap
Food Matches	The perfect accompaniment to salmon and chicken dishes or past in a creamy sauce.
Press Comments	Wine Merchant Top 100, Highly Commended, 2025. Jancisrobinson.com, 2023, 15/20: "Smells like smoked butter and smoked-butter gougères. Melted cheesy and rich, laced with herbs and an undertow of sour cream. Lots of winemaking here. Malo and slightly green-picked grapes?"