HOUSE OF TOWNEND

Pitchfork Chardonnay

Price	£10.99
Code	PITC001

A fresh, unoaked Chardonnay offering incredible value for money. A world away from the over-oaked, buttery fruit-bombs of 15 years ago!

Tasting Notes:

Light yet creamy with tropical flavours of peach, pineapple and citrus, leading to a long and satisfying finish.



HOUSE OF TOWNEND

Specification	
Vinification	The Riverland region has fertile soil and makes the ideal climate to produce high quality wines. The fruit was picked in the first weeks of February and immediately crushed, destemmed, and chilled to drainer and screw-press to minimise juice contact with the skins of the grape. The juice was then fermented at temperatures of 14° – 16°C in large steel tanks, insulated to preserve temperature and using a carefully selected yeast to optimise varietal expression. Finally, the wine was blended and filtered for bottling as soon as possible to retain freshness and crisp fruit flavours.
ABV	13%
Size	75cl
Drinking Window	Drink Now
Country	Australia
Region	South Eastern Australia
Type	White Wine
Grapes	Chardonnay
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Soft, fruity and aromatic
Producer	Berton Vineyards
Producer Overview	Berton Vineyards was established in 1996 by Bob and Cherie Berton when they purchased a block of land in High Eden, a subregion of the Barossa Valley, South Australia. This idyllic property sits 450m above sea level on gently rolling hills - except for the Chardonnay block which is anything but gentle. Bob and Cherie set about planting the first Berton Vineyard cuttings that spring - ten acres of Shiraz and seven acres of Chardonnay - without any permanent water - it wasn't until the following year, in 1998 when the dam filled that the vines got a decent drink. It was due to these conditions and the seemingly hydrophobic podsolic soils that the vines struggled to become established. **Read more online**
Closure Type	Screw Cap
Food Matches	This wine is best enjoyed chilled and served with chicken dishes.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Very tropical and juicy fruit; simple but bright and refreshing; value." Tom Surgey, Wine Writer, Instagram, February 2023: "Delicious, pure, tropical, unoaked Chard…"