



Windy Peak is a collection of iconic varietals. Each wine matches the best varieties with the most suitable region creating wines that pair brilliantly with food.

WINDY PEAK CHARDONNAY 2024



Season

Following a dry winter, it was late spring and early summer rains that gave the vines the impetus for growth with average yields across the white varieties. We were able to begin harvest on 21st January. With the lower crops, the fruit ripened quite quickly and cleanly.

Tasting Note

The colour is a light to medium straw. It has notes of complex white peach, grilled nuts & lifted citrus aromas. Textural, creamy, buttery palate with a fine acid finish.

Suggested Cuisine

This wine has temerity to walk lock step with a beef wellington.

General Characteristics

Dry

Winemaking

Fruit is harvested at night, pressed and left to settle, roughly racked the next day to barrel and tank. Warm fermentation and extended lees contact help give a wine full of flavour and texture. 40% of the blend is fermented in old French oak barriques & Hogsheads. Wine is then left to barrel mature on yeast lees for 12 months with minimal stirring. The entirety of the blend sees further softening with malolactic fermentation.

Wine Analysis

Alc/Vol: 13.0%, pH: 3.54, TA: 6.44g/L

Cellaring

In a good cellar, it will mature and complex for 5 years.

Winemaker

John Coughlan

FOUR GENERATIONS OF WINEMAKING

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