



11 West Bay Road, Rowella, Tasmania 7270

Phone: 03 6394 7577

Email: [admin@holm oakvineyards.com.au](mailto:admin@holm oakvineyards.com.au)

Facebook: Holm Oak Vineyards

Twitter: @HolmOakWinesTas & @PinotdPig

## 2023 'THE WIZARD' CHARDONNAY PEACH, NUTMEG, VANILLA

### WINEMAKING NOTES

With the long cool ripening season the fruit was in pristine condition at picking. The fruit was gently pressed and then transferred to barrel for full wild fermentation. 66% underwent malolactic fermentation and 66% was matured in new French oak, with the remainder in 1 year old oak. A mix of coopers is used to ensure great complexity without overly dominant oak characters. The wine was matured in oak for 10 months prior to blending and bottling.

### TASTING NOTES

Arefined and elegant Chardonnay. Full barrel fermentation of 66% new oak and 100% wild fermentation has resulted in a wine with great complexity and style. Aromas of pineapple skin, peach cheeks and tangelo, with subtle hints of bergamot, honeysuckle and chamomile. Finishing with nutmeg, almond, praline and vanilla bean. Fleshy and generous with a taut acid line and moreish succulence.

### TECHNICAL NOTES

Alcohol: 12.5% Harvest date: 5 April 2023

Acidity: 6.59g/l Bottling date: 6 February 2024

pH: 3.37



### FOOD MATCH CRAYFISH

The richness and texture of crayfish (Southern Rock Lobster) requires a wine with depth and complexity. 'The Wizard' Chardonnay is a perfect match as it has the body, weight and palate presence to bring out the best in this crustacean.

### LOCAL CRAYFISH SUPPLIERS

Tasmanian crayfish tend to be quite expensive so the best thing to do is head to a fish shop and buy yourself a freshly cooked cray. George Town Seafoods and Kyeema Seafoods are good places to go. Because there is a quota system in Tasmania the price and availability of crayfish will fluctuate.

In order to maintain numbers and allow crayfish to breed the crayfish season is not open all year round. The commercial season is closed from late April to mid June and from early October to mid November.