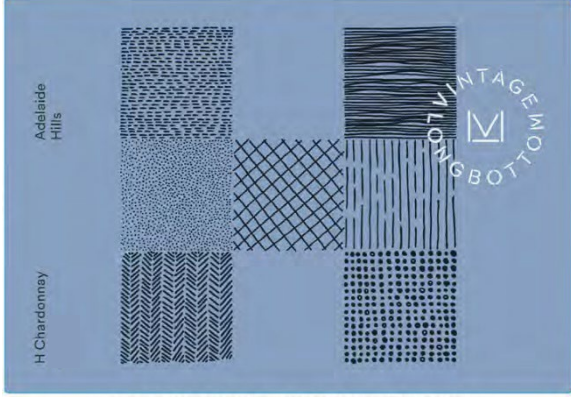




'H' Chardonnay

Press Highlights



2022

•93- JAMES SUCKLING, *January 2024*

"A complex and rich nose with candied peaches, dried pineapples, pastry, toffee and some nuttiness to it. Medium- to full-bodied, balanced and focused. Some attractive hints of dried citrus peel with a mineral sensation on the palate, adding freshness and crunchiness. Lengthy and even with a medium-weight finish. Drink or hold. Screw cap."

2021

•93- JAMES SUCKLING, *November 7, 2022*

"Expansive nose of cooked pears and smoke with some orange zest and caramelized pineapple character. Excellent depth and textural richness for under 13% alcohol and a citrusy freshness that neatly complements them, making this an impressive Adelaide Hills chardonnay. Long finish that's both creamy and zesty. Drink or hold. Screw cap."

2019

•93, Editor's Choice – WINE ENTHUSIAST, *December 2023 Issue*

"Subtle flint and toast notes weave between citrus and melon fruit and ginger. The palate is medium-bodied with a lovely prickle of acidity amid a chalky texture. There's a long, lemon rind finish. Shows balance and drinkability but also seriousness, too. A lovely modern, food-friendly drop."

•93- VINOUS, *December 2, 2021*

"Translucent gold. Vibrant, mineral-tinged citrus and orchard fruit aromas are complemented by a honeysuckle nuance and a hint of smokiness. Shows impressive depth as well as energy sappy on the plate, offering juicy nectarine and pear flavors, along with a bracing jolt of bitter lemon pith. Powerful yet graceful in character, finishing minerally, focused and long with building florality and a sneaky vanilla note. Barrel-fermented and aged in French oak puncheons, 25% new."

2018

•92- VINOUS, *December 2, 2021*

"Limpid yellow. Mineral- and lees-accented citrus and orchard fruit aromas show fine definition and hints of honeysuckle and sweet butter. Displays a deeper pit fruit quality on the palate, offering juicy nectarine and pear flavors that show firm back-end tension. The mineral quality repeats on the persistent finish, which leaves behind Meyer lemon and floral notes. Barrel-fermented and aged in French oak puncheons, 25% of them new."