

PIKE & JOYCE
ADELAIDE HILLS



2015 “The Kay ” Reserve Chardonnay

Colour: Medium to pale green, straw tints

Aroma: Very understated/subtle this wine displays typical Adelaide Hills white peach and grapefruit with notes of gunflint, cream and cashew in the background. Very complex.

Palate: The medium weight palate displays white peach, cashew and cream as the main characters, while balanced mineral acidity provides length and texture.

Summary: The first release of a Reserve Chardonnay from us and it would be difficult to be any happier with this wine than we are. The release of 2015 Kay Reserve takes our Chardonnay quality to a new level we think. Drink now and over next 6-10 years. Try this wine with pan fried snapper fillet.

TECHNICAL NOTES:

13.5% Alc/Vol, 3.32 pH, 6.54g/L TA, 1.5 g/L RS

100% Adelaide Hills fruit. Estate grown single vineyard wine.

9 months in 228L French oak barrels. 100% wild yeast ferment.

Closure: Screwcap.