

PIKE & JOYCE
ADELAIDE HILLS



2016 “The Kay” Reserve Chardonnay

Colour: Medium to pale green, straw tints

Aroma: Quite understated and subtle, this wine displays typical Adelaide Hills white peach and grapefruit with secondary notes of struck match, cream and hazelnut oak. Very enticing to smell and changes with every swirl in the glass.

Palate: The medium weight palate is all white peach with hints of hazelnut and cream also. Well balanced acidity and some textural elements derived from barrel fermentation provide length and drive too.

Summary: Winner of 3 trophies at the 2017 Adelaide Hills Wine Show including Best Chardonnay and Best Wine of Show. The second release of The Kay and we think it is a very worthy follow up to the terrific 2015 version. Drink now and over next 6-10 years. Try this wine with roast free-range chicken.

TECHNICAL NOTES:

13.5% Alc/Vol, 3.25 pH, 6.75g/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.