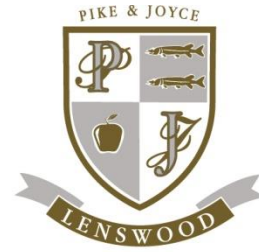


PIKE & JOYCE
ADELAIDE HILLS



2017 “The Kay” Reserve Chardonnay

Colour: Medium to pale green, straw tints

Aroma: Quite understated and restrained - as is the intent with this wine. It displays typical Adelaide Hills white peach and grapefruit/citrus characters with secondary notes of struck match, cream and very subtle French oak. Very complex in that it changes with every swirl of the glass.

Palate: The medium weight palate is all white peach with flecks of hazelnut and cream. Balanced natural acidity and some barrel ferment derived textures round out a very satisfying palate. Has very long, lingering flavour.

Summary: A Gold Medal winner at the 2018 Adelaide Hills Wine Show. The third release of The Kay Reserve Chardonnay and it is another impressive release after the success of the 2015 & 2016 wines. Drink now and over next 6-10 years. Try this wine with roast pork loin.

TECHNICAL NOTES:

13.0% Alc/Vol, 3.42 pH, 6.48g/L TA, 0.9 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.