

Patrick Sullivan Chardonnay

THE FACTS

COUNTRY: Australia
REGION: South Eastern Australia
APPELLATION: South Eastern Australia
CEPAGE: 100% Chardonnay
WINEMAKING: The fruit was whole cluster crushed, pressed and drained off into tank for settling. Primary fermentation took place in barrique and tank with approximately 25% new oak used.
ALCOHOL BY VOLUME: 13.0%
AGING: Fermentation in barrique and tank with 25% new oak
ANNUAL PRODUCTION: 8000 cases

THE STORY

Patrick Sullivan is a name synonymous with exceptional Australian Chardonnay. An award-winning producer recognized by wine writers in Australia and beyond, Patrick is driven by a singular mission to craft expressive wines from Gippsland and beyond. He explores volcanic soils across Australia, bringing each vineyard to life in the glass. Fresh, precise and full of personality, his wines reflect the land, the seasons and the care behind every bottle.

THE ADJECTIVES

OVERALL: Bright and textural
AROMAS / FLAVORS: an understated mix of toasted wattleseed, white peach, finger lime, and lemon aspen (native citrus)
MOUTHFEEL: Delicate and intricately-knit palate, persistent and balance

THE SELLING POINTS

Versatile chardonnay for all palates and occasions
SUSTAINABILITY: Vegan, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation
PAIRINGS: Roast chicken, poached white fish; butter, nuttiness, citrus

