



OSSA
Chardonnay 2022

100% Chardonnay
G.I: Tasmania
Alc: 13%
pH: 3.19
TA: 7.67 g/L
R.S: 1.13 g/L
255 dozen produced

A combination of Chardonnay clones I10V1 and P58 were gently pressed into large format seasoned French oak for indigenous fermentation. The wine received minimal intervention during the 10 month *élevage* on lees in barrel prior to bottling.

Our 2022 Chardonnay embodies purity and finesse. Subtle nuances of struck match and flinty minerality intertwine with a whisper of oak spice on the nose, along with delicious lemon curd and hints of nashi pear. At its heart lies a focused core of ripe stone fruit, enveloped by a pristine acid structure that bestows both richness and tension across the palate.