

# CHARDONNAY

*This is the wine that the winemakers at Pierro drink on their day off. They have seen the hand-picked grapes, gently cold pressed and put into mature oak for 10 months to give the wine complexity yet elegant simplicity. They know the care that has been taken in the winery and understand the exceptional value that's contained within the glass. Thirty years of Chardonnay wine making experience has gone into this bottle. Act like a winemaker and have a bottle of this on your day off.*

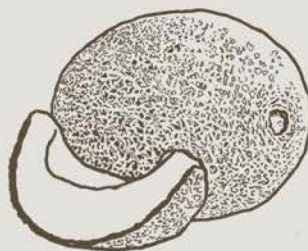
*The aim of this vintage was to produce a light dry white wine that would be delicious when young, but still have the capacity and backbone to mature and develop in the bottle for several years. For that we have fermented most of this wine in mature French oak barrels to retain the delicate perfumed aromas and youthful flavours.*

*The 2015 vintage was one of extremely low yields which led to wines of great intensity and quality. The 2015 Fire Gully Chardonnay is no exception with attractive tropical aromatics, lively texture and layers of complexity.*

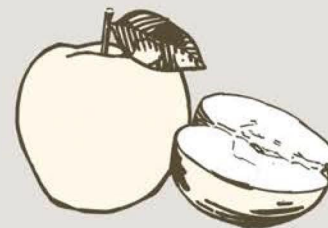
*The result is a wine that is an ideal accompaniment to seafood and white meat dishes. Serve slightly chilled. Ideal cellaring temperature is a constant 14°C*



*Pineapple*



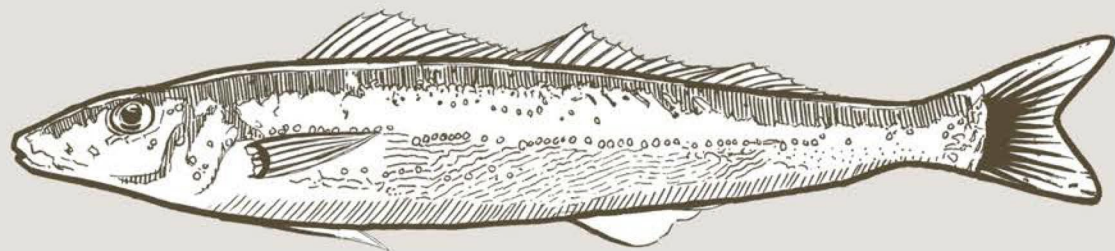
*Melon*



*Apple*



*Butterscotch*



*Food Pairing: King George Whiting*