



MANDALA
— FINE WINES OF AUSTRALIA —

2022 Mandala Yarra Valley Chardonnay



Tasting notes | Toasted marshmallows and fresh bread. Wild peppermint, jasmine, and petrichor. Stone fruit and citrus with a pleasing acidity. Cheesecake base and brioche balanced with a tangy lemon lift before a lingering smoky French oak finish. A creamy mid-palate sits well with citrus and subtle stone fruit flavours, balanced with seductive French oak, delighting in a tight finish.

Grapes | 100% Chardonnay (Clones 76, P58, 96, 95) handpicked from Mandala's Dixon's Creek and Upper Yarra vineyards.

Winemaking | The whole clusters were gently pressed and transferred to barrel with all solids for fermentation. A combination of natural and selected yeast strains were utilised for alcoholic fermentation, with the wine spending 10 months in barrel (100% French oak, 15% new) during maturation. 10% of the batch completed malolactic fermentation.

12.9% Alc/Vol

Ageing | Five to eight years

Eating | Grilled Fish or Fresh Pesto Pasta

93 Points - Halliday Wine Companion 2024