

# Third Generation Chardonnay

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NUGGCH	Nugan Estate	Australia	New South Wales
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	13.5%	American oak, 6 months	Screwcap



## *Background*

The Nugan Group began in 1940 when Alfredo Nugan emigrated from Spain to start a fruit and vegetable packing company. In 1970 they branched out into juice production and became one of Australia's largest exporters. In 1993 the group diversified by planting vineyards and selling fruit under contract; winemaking was a natural progression. This was spearheaded by the third generation, Matthew and Tiffany Nugan, who now head the organisation. Today, Nugan Estate owns 590 hectares of vineyards across Riverina, King Valley and McLaren Vale. Premium quality grapes are also sourced from the renowned Coonawarra region.

## *Winemaking*

To retain the delicate natural aromas and flavours, select parcels of fruit were crushed and lightly pressed prior to a cool fermentation. Regular lees stirring helped to add texture and finesse. Matured in medium toast American oak with additional French oak treatment.

## *Tasting & Pairing*

Vibrant, pronounced soft stone fruit aromas with a green nettle undertone. A round mouthfeel with crisp lemon flavours and a hint of butter on the finish which balances nicely. Very fresh flavours with a soft and creamy baked lemon lingering finish.

Perfect with poultry and seafood dishes. Excellent with gravadlax.

## *Sustainability & Extra Information*

n/a