



VILLAIN & VIXEN 2023 BLANC DE BLANC

As villains against convention we favour
vixen-like elegance with bright fruit, great balance
and complex, yet delicate, flavours.

VARIETY

Chardonnay 100%

SENSORIAL

| | |
|---------|---|
| AROMA | Grapefruit Green Apple Nashi Pear |
| TASTE | Aroma translate to fresh flavours on the palate, complemented by honeydew melon and macadamia shortbread. |
| TEXTURE | Fine, persistent bead. Well-balanced; perfumed sweetness & crisp acidity. |

VINTAGE

Grown in the scenic vineyards of Adelaide, South Australia's "new-wave" Chardonnay is world-renowned for its exceptional quality, thriving in the region's cool meso-climates and diverse terroir. The smaller yield produced in the 2023 vintage boasted fruit of high natural acidity and intense fruit flavours.

WINEMAKING

Oxidative handling prior to primary fermentation
Stainless ferment with Champagne yeast
Charmat method

TECH ANALYSIS

Alcohol 11.5% | pH 3.30 | Acid 7.5 g/L | RS 9.0g



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