

Silkwood Estate



THE BOWMAN

2019 CHARDONNAY

COLOUR

Straw with a green hue.

AROMATICS

Aromas of nectarine and macadamia white chocolate cookies.

PALATE

Zesty lemon and lime curd flavours balanced by a lengthy mineral acidity giving a lengthy and elegant finish.

WINEMAKING

This Chardonnay is a blend of three different Chardonnay clones; 60% Gingin, 20% Clone 1, 20% Clone 95. Each Clone has a distinctive contribution to the final wine; Gingin gives palate weight and stone fruit characters, Clone 1 gives fresh acidity and minerality and whilst Clone 95 provides texture and citrus flavours.

Each Clone were harvested separately and fermented separately. All fermentation was carried out in 40% New and 60% second year French Oak barriques of which 50% was wild and 50% was inoculated. Each barrel was lees-stirred twice a week until the desired texture and complexity was achieved and then left to further mature until blending. The final blend was then fined with isinglass and stabilised and filtered before bottling.

OAK MATURATION

40% new French oak barriques for 8 months.

VINTAGE 2019

Consistent rain throughout winter and spring leading up to the 2019 vintage has allowed for even healthy growth. Fruit set was moderate which lead to less than average yields across all varieties. A cool summer gave the vines a long ripening period, as a result our Whites are crisp and vibrant with concentrated flavours and the Reds are elegant and flavoursome with fine tannins.

