

Tasting Notes

B Beelgara E S T A T E

The Beelgara Winery and name has a history that dates back over 80 years. Originally situated in the village of Beelbangera, the place name is derived from the local Aboriginal word meaning "native companion". The Brolga, also known as the Aboriginal "native companion", is now depicted on our new label, to remind us of our Beelbangera origins and proud Australian heritage.



2018 BEELGARA ESTATE CHARDONNAY

BLEND: 100% Chardonnay

REGION: NSW

HARVEST: Early February 2018

WINEMAKING: Fruit was harvested early in the morning & delivered straight to the winery for pressing. Following pressing the juice was clarified & then fermented at cool temperatures, with a small parcel of juice having some oak contact at ferment. Post ferment the wine was left on yeast lees and stirred fortnightly for several months resulting in the creamy, full mouth-feel of the wine. Once this process was complete, the wine was blended, then clarified and stabilised for bottling.

WINEMAKER: Rod Hooper B App Sci (Oem)

APPEARANCE: Pale straw

AROMA: Peach & tropical fruit with just a hint of toasty oak lift.

PALATE: Medium bodied with riper stonefruit & melon flavours, softly textured with a creamy mouthful, subtle lifted oak and crisp balanced acidity.

CELLAR: Drink now whilst fresh and lively.

SERVE WITH: A perfect match with grilled or roast chicken.

ALCOHOL: 12.5% 7.4SD



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