



BROTHERS WINE CO. CHARDONNAY / BROTHERS WINE CO. / 2018 / ADELAIDE HILLS / AUSTRALIA

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

This is the new Adelaide Hills project of brothers Damo & Jono Koerner (see their eponymous label 'Koerner' below). The two brothers offer up some personality-laden wines, from a region that has been coming into its own for the past few years. This young duo grew up in the Clare Valley under the tutelage of a grape-growing father and so have a keen appreciation of the old adage that 'wine is made in the vineyard'. The Hills offer prime conditions for the kind of new wave, fresh Chardonnay and Pinot Noir these guys love to make.

**BROTHERS
WINE CO.**

VITICULTURE + VINIFICATION



The fruit for this wine is sourced from Peacock Hill and Gumeracha Vineyard with an average vine age of 25 years. Blend of I10V1, B76 and B95 clones. Hand-picked fruit. All fruit is crushed and destemmed. Juice is pressed and settled off heavy lees overnight before being transferred to barrel for fermentation. A mix of French and Eastern European oak (25% new oak). Post-fermentation, barrels are topped with no lees stirring. Spending 7 months in oak before racking and blending to stainless steel tanks for a further 3 months on fine lees. Wine is sterile filtered before bottling. Bottled un-fined. A mix of French and Eastern European oak (25% new oak). Wild ferment. A mix of French and Eastern European oak (25% new oak)

TASTING NOTE

Stonefruit mingles with ripe citrus fruits on the palate hinting at the refreshing acidity of this cool climate Chardonnay. Fruit forward style with lovely light palate weight.

FACTS + STATS

WINEMAKER	JONO AND DAMON KOERNER
VARIETIES	CHARDONNAY
APPELLATION	ADELAIDE HILLS
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.2%
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	60 MG/L