



## GHOST GUM WHITE 2022



### WINEMAKER'S NOTES

WINEMAKER: CRAIG M<sup>C</sup>NAUGHT

Ghost Gum White is our flagship white wine, made up entirely of Chardonnay from two unique vineyards on Stony Brook. 100% barrel-fermented in 60% new French oak barriques and matured for 12 months, this wine is supremely focussed, highlighting the brightness of Chardonnay grown in Franschoek's Bo-Hoek. The early picking dates of the grapes ensure lovely acidity and ageing potential. The juice was fermented at high turbidity to create richness and length in the wine, without the need for lees-stirring.

### TASTING NOTES

Vibrant, golden yellow in colour with glints of light green. The nose is led by bright lemon and lime, with a healthy dose of toast and butterscotch backing up the natural fruit. There is unmistakable harmony between the bright acidity and rich, oaky finish in this Chardonnay, making it a great partner for creamy pasta dishes, cheeses and cured meats.

### ANALYSIS

Alcohol:	12.45%
Sugar:	2.7 g/l
Acidity:	5.9 g/l
pH:	3.41