



HOLM OAK
TASMANIA

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'THE WIZARD' CHARDONNAY

SPICE, PEACH,
CITRUS, MINERAL

WINEMAKING NOTES

'The Wizard' Chardonnay is a blend of only the five best barrels of Chardonnay from the 2017 vintage. The fruit for this wine was whole bunch pressed and then transferred to barrel for full wild fermentation. 80% of the wine underwent malolactic fermentation and 20% was matured in new French oak. A mix of coopers is used to ensure we get great complexity without overt oak characters. The wine was lees stirred monthly for 12 months prior to being bottled in May 2018.

TASTING NOTES

This is a refined and elegant Chardonnay. Full barrel fermentation with 80% new oak and 100% wild fermentation has resulted in a wine with great complexity and style. The nose displays aromas of citrus fruit, apricot kernel and white peach with spicy integrated oak, whilst the palate is fine and minerally.

TECHNICAL NOTES

Alcohol: 13%	Harvest date: April 2017
Acidity: 6.7 g/l	Bottling date: May 2018



FOOD MATCH CRAYFISH

The richness and texture of crayfish (Southern Rock Lobster) requires a wine with depth and complexity. 'The Wizard' Chardonnay is a perfect match as it has the body, weight and palate presence to bring out the best in this crustacean.

LOCAL CRAYFISH SUPPLIERS

Tasmanian crayfish tend to be quite expensive so the best thing to do is head to a fish shop and buy yourself a freshly cooked cray. Georgetown Seafoods, Kyeema Seafoods and Petuna Seafoods are all good places to go. Because there is a quota system in Tasmania the price and availability of crayfish will fluctuate.

In order to maintain numbers and allow crayfish to breed the crayfish season is not open all year round. The commercial season is closed from late April to mid June and from early October to mid November.