
FIRE GULLY

FARM *and* VINEYARD



CHARDONNAY

— — — — — 2017 — — — — —

This is the wine that the winemakers at PIERRO drink on their day off. They have seen the hand-picked grapes, gently cold pressed and put into mature oak for 7 months to give the wine complexity yet elegant simplicity. They know the care that has been taken in the winery and understand the exceptional value that's contained within the glass. Thirty-one years of Chardonnay wine making experience has gone into this bottle. Act like a winemaker and have a bottle of this on your day off.

The aim of this vintage was to produce a light dry white wine that would be delicious when young, but still have the capacity and backbone to mature and develop in the bottle for several years. For that we have fermented most of this wine in mature French oak barrels to retain the delicate perfumed aromas and youthful flavours.

A very cool vintage with moderate yields produced wines with finesse and refinement. Medium bodied with loads of flavour, creamy texture and a long, delicate finish.

The wine is an ideal accompaniment to seafood and white meat dishes.
Best when chilled, as indeed we all are!



Apple



Pineapple



Butterscotch



Melon
