
FIRE GULLY

FARM *and* VINEYARD



CHARDONNAY

2020

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 9 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-four 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 each vintage is to produce a light dry white wine that will 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.

The 2020 is a fine example from a warmer, low yielding, intensely flavoured Margaret River vintage. Juicy lime and barely ripe pineapple, digestive biscuit, light cedar oak. It's full of flavour, slight creaminess, plenty of tangy grapefruit acidity, and a sort of savoury bran and zingy pineapple finish of good length.

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



Lime



Pineapple



Butterscotch



Melon
