

MARQUEE[®]

SELECTIONS

YARA VALLEY CHARDONNAY

Region: Yarra Yarra Valley, Australia

Tasting Note: Fresh aromas of tropical fruit and lime are balanced with a savory note on the nose.

Vinification: Oak aged in 1 and 2 year old French barrels for 9 months then held in stainless steel with the lees for 7 months. No malolactic fermentation.

Vintage Notes: Frost-free Spring. Prolonged heat wave in early March as well as continuing drought led to smaller crops.

Food Pairing: Shrimp scampi, lemon chicken and mandarin orange salad.

Aging Potential: 2 to 5 years

ABV: 12.7%

pH Level: 3.23

Residual Sugar: 2.5 g/L

88 pts-Wine Enthusiast

Silver Medal-WSWA Wine Competition

89 pts-Wine Spectator (PV)



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MARQUEE SELECTIONS

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