

ANAX - CHARDONNAY



Vintage

2019

Grape Varieties

100% Chardonnay.

Vineyards

The grapes for Anax Chardonnay are sourced from the winery's own vineyard in the high elevation Demesticha region at 900m. The soil is a mixture of sand, clay and limestone and grape yields are 8000kg per hectare.

Winemaking

Skin contact for the 50% of the grapes and the other 50% pressed whole cluster. The fermentation takes place in 225lt oak barrels, 15% new, 45% 2nd use and 40% 3rd use. The wine remains with its lees for 8 months prior to bottling to develop a toasty, creamy complexity.

Tasting Notes

The wine has a deep straw colour with lifted aromas of pineapple, banana, and pear. Layers of vanilla, hazelnut and almonds add complexity. This full-bodied wine is round, with buttery texture and a rich creamy finish.

Serve at 12-14°C with grilled or smoked fish, white meats with white sauces, strong cheeses, pasta with butter and garlic sauce as well as many traditional Greek plates, such as moussaka and baked macaroni.

Under proper storage conditions this wine can be aged and enjoyed for up to 7 years.