



ONE ARMED SCISSOR

2023 CHARDONNAY

COMPONENTS : 100 % CHARDONNAY

WHERE IT'S FROM ; 50% Perth Hills, Lower Chittering - Christos Vineyard
50% Margaret River, Burnside - Ellens Ridge

AROMATICS : Big time Chardonnay on show. White peach, nectarine, flint, sizzled butter with a little nougat & char from barrel fermentation in new and used oak.

TASTE : Nectarine and a snap of citrus. Creamy mouth filling texture with nutty cashew notes, the buttery richness balanced by the fresh Margaret River acidity. A little funk and grip adds to the intrigue and individuality.

HOW IT'S MADE : All grapes are handpicked from both vineyards, before chilling overnight. Whole bunch pressing the following morning precedes wild fermentation on full solids in barrique and puncheon barrels with a few whole bunches thrown in for a little extra character. Roughly 80% MLF conversion for added texture. In barrel for roughly 9 months before bottling.

HOW TO DRINK IT : Probably somewhere close to a beach in the Western suburbs of W.A. Lobster off the grill is optional but highly recommended.

Bottled unfined. Vegan friendly. 200 cases made with sheer joy.