



**TAWSE WINERY**

## 2020 Robyn's Block Chardonnay

**Appellation:** VQA Twenty-Mile Bench

Robyn's Block estate vineyard. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

### **Production**

3,200 Bottles

### **Cellaring Potential**

Enjoy now through to 2030!

### **Winemaker's Comments**

This barrel-fermented Chardonnay was made with hand-harvested grapes from Robyn's Block, our oldest Chardonnay vineyard. The 4-acre block is planted on clay and loam soil and produces wines with rich body and texture. This wine was aged for 10 months in French oak and displays robust notes of apple, baking spice and beeswax.

### **Food Pairings**

This complex and renowned Chardonnay calls out for seafood. A perfect pairing would be a creamy scallop chowder or keep it simple yet stately with roasted chicken and buttery mashed potatoes.

### TECHNICAL NOTES

HARVEST DATE	Sept 18, 2020
ALCOHOL LEVEL	12.5
BRIX AT HARVEST	21.6
PH	3.43
TOTAL ACIDITY	7.54
RESIDUAL SUGAR	0 mg/l