

In the winery a cheeky little pig started to make a name for himself. Random mischievous acts were being encountered, often accompanied by a glimpse of a curly tailed behind scrambling away with the cutest of little snorts. The winemakers could not help but love this little character; so much so they named a wine after him.

Be assured, like the Shy Pig, this wine will be equally adored.



2021 Chardonnay

Region South Eastern Australia

Colour Straw yellow with slight green hues.

Aroma Melon/peach aromas with some hints of citrus

Palate Flavours of Fresh cut yellow peach and melon,

fruit sweetness balanced with a clean acid

backbone.

Notes The fruit was crushed and de-stemmed to

varying sizes and styles of fermenters where the fruit was fermented at cooler temperatures of 14-16oC for 10-14days. Fermenting at cooler temperatures allows the fruit flavours to be

nurtured and enables retention of varietal characteristics. Post fermentation the wine is matured in stainless steel tanks. Components are then selected, blended, stabilised and

clarified.

Tech ALC 12.50 %