

# Chardonnay

## THE CAPTAIN



**FALSE  
CAPE**



# Chardonnay

Elements of wild yeast fermentation, extended time of yeast lees and partial Malolactic fermentations have added complexity to this wine. It shows an array of tropical fruit aromas, subtle oak and an elegant fruit driven palate, with grapefruit-like acidity.

“There’s an ample ripeness to the fruit, with yellow peach and a touch of honeydew melon leading the way, supported by nutty, mealy oak. The palate is nicely rounded, and the acidity is unobtrusive although it’s clearly contributing to the freshness of the finish.” Steve Creber.

James Halliday Wine Companion 90 points.

Pair with prawn linguine in a rich buttery sauce.

Bottle Price \$28

\*\$8 bottle corkage when consumed at the cellar door.

The logo for False Cape, featuring the words "FALSE" and "CAPE" stacked vertically in a bold, serif font. The text is white and set against a black, rectangular background with a slightly distressed or torn-edge appearance.