



## BARREL FERMENTED CHARDONNAY

**Overview:** Family is everything, and this brand links Salvatore Trimboli's Italian winemaking heritage with Australia's Indigenous culture through Salvatore's nephew (by marriage), a talented artist. Unlike many other 'Aboriginal' designs, the Two Cultures label is a legitimate artwork produced by an Aboriginal artist.

**Colour:** Light straw with a green tinge.

**Aroma:** Deeply fragrant stone fruits, with rich and complex buttery notes.

**Taste:** Flavours of white peach and nectarine stone fruits are intensified by creamy malolactic fermentation from well-balanced oak, resulting in a beautifully balanced wine with excellent length.

**Enjoy With:** Fish, shellfish, poultry, and pork. The oak notes of the wine are a great match with grilled or smoked fish or poultry. Vegans and vegetarians should try with rich pumpkin dishes or those with caramelised onion, and salads with toasted nuts and seeds.

**Wine Analysis:** Alcohol: 13.0% Total Acid 6.2g/L pH: 3.55  
Residual Sugar 3.0g/L

**Oak Usage:** Fermented in new and one-year-old fine-grained oak barriques for up to six months, then with untoasted French oak staves for a further four months.

**Region:** Big Rivers Region, New South Wales. Grapes are sourced from specially selected vineyards which are harvested only for Two Cultures Chardonnay. Long sunny days and low yields result in generous fruit flavours.

**Processing:** Trimboli Family Wines guarantees that only animal-free, natural products are used in all production and processing.



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