



# STONY BROOK VINEYARDS

## GHOST GUM WHITE 2020



### WINEMAKER'S NOTES

WINEMAKER: CRAIG M<sup>C</sup>NAUGHT

Ghost Gum White is our flagship white wine, made up entirely of Chardonnay from three different vineyards on Stony Brook. 100% barrel-fermented in 40% new French oak barriques and matured for 12 months, this wine is supremely focussed, highlighting the brightness of Chardonnay grown in Franschoek's Bo-Hoek. Only 60% of the barrels were encouraged through malolactic fermentation allowing more freshness and aging potential for the resulting wine.

### TASTING NOTES

Vibrant, golden yellow in colour with glints of light green. The nose is led by bright lemon and lime, with the perfect amount of oak and butterscotch backing up the natural fruit. The weight of the wine is in great balance, showing linear acidity and richness in the finish, all the while supported by the delicate oak structure. This particular vintage will age gracefully for the next 10 years and pairs beautifully with rich, creamy pasta dishes.

### ANALYSIS

Alcohol:	12.93%
Sugar:	1.6 g/l
Acidity:	5.3 g/l
pH:	3.48