

# ROSS HILL

## Pinnacle Series Chardonnay 2024

**VINTAGE CONDITIONS:** During Vintage 2024, we enjoyed near-perfect growing conditions. The wetter years of 2022 and 2023 provided excellent soil moisture for a warmer and drier growing season. With average temperatures throughout spring and summer, the fruit ripened steadily, resulting in balanced, concentrated, and flavourful fruit at harvest.

**VINEYARD:** Sourced from a range of high altitude vineyards around the Orange district.

**VARIETAL:** Chardonnay

**WINE ANALYSIS:** 13.6% v/v, pH 3.39, TA 5.9g/L

**MATURATION:** 8 months in French oak (32% new) followed by 3 months in stainless steel on full lees.

**COLOUR:** Pale straw

**NOSE:** Jasmine flowers, yellow nectarines, grapefruit, vanilla and nougat.

**PALATE:** Yellow peach and toffee apple with intense notes of nutmeg on the back palate.

**CELLAR:** Up to 10 years



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**Carbon  
Neutral**  
PRODUCT