

Pierro

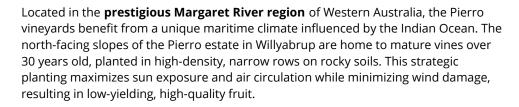
The Pierro Vintage Reserve Chardonnay is a distinguished example of Margaret River's exceptional winemaking, blending complexity and elegance to create a wine of remarkable depth and character. This Chardonnay stands out for its balance, intensity, and refined structure, making it a true representation of the region's capabilities.



Vintage Reserve Chardonnay 2019

Margaret River, Australia

Region and Vineyards



The close proximity to the coast, just 3 kilometers away, ensures a maritime climate that enhances flavor development during the ripening period. The vineyard is exclusively planted with the Gin-Gin clone of Chardonnay, renowned for producing wines of exceptional quality in this region.



The winemaking process is meticulous and traditional. Each parcel of fruit is handpicked, chilled, hand-sorted, and gently whole-bunch pressed. Harvest occurs in multiple picks to capture both aromatic complexity and body.

Fermentation takes place in French oak barriques, and the wine undergoes full malolactic fermentation to achieve a superior texture and mouthfeel. The lees are stirred by hand every fortnight over a 12-month period before blending, settling, and bottling. Only the best 10 barrels are selected for this vintage, ensuring that the wine represents the pinnacle of Pierro's winemaking.





Alcohol: 13,50 %

Composition: 100% Chardonnay







Vintage Reserve Chardonnay 2019

Tasting Notes

- **Color**: Pale gold with hints of green, suggesting freshness and vibrancy.
- Aroma: Aromas of salted, crushed, and pan-fried nuts like pistachio, almond, and walnut. Complemented by white stone fruits, preserved citrus rind, white tea leaves, nashi pear, and hints of nougat.
- Palate: Rich and full-bodied, flooding the mouth with flavors of ripe stone fruit, lemon curd, and vanilla. It also showcases a creamy texture balanced by vibrant acidity, with a long and elegant finish. The palate is further enhanced by chalky and flinty notes, with a core of bright limey acidity through salted cashew, shortbread, and brittle toffee richness.

Did You Know?

Dr. Mike Peterkin, the founder of Pierro, introduced the **innovative "picket fence"** method of planting vines. This technique enhances sun exposure and air circulation, leading to healthier vines and superior grape quality.

Wine Pairing Ideas

Pierro Vintage Reserve Chardonnay pairs exquisitely with seafood dishes. Consider **lobster thermidor**, where the wine's acidity and richness complement the lobster's sweetness and texture. The creamy sauce in the thermidor enhances the wine's fullbodied character, creating a luxurious pairing.

Grilled scallops are another excellent choice. The wine's vibrant acidity and stone fruit flavors beautifully balance the scallops' delicate sweetness, while its subtle oak and spice notes add depth to the dish.

For a poultry option, try **creamy chicken alfredo**. The wine's complexity and depth enhance the savory flavors of the creamy pasta, and its bright acidity cuts through the richness of the sauce, making each bite delightful.

Alternatively, roast turkey with herb butter makes for a superb pairing. The wine's elegant palate and creamy mouthfeel complement the turkey's moist and flavorful meat, while the herb butter adds an aromatic touch that harmonizes with the wine's nuanced profile.

Robert Parker (RP): 98 Points (2019)

This 2019 Vintage Reserve Chardonnay leads with salted, crushed and pan-fried nuts (pistachio, almond, walnut), white stone fruit, preserved citrus rind, white tea leaves, nashi pear and hints of nougat. All are shaped by fine, pliable structure in the mouth. This is a powerful wine, perfectly in balance and mouthfilling with its palate-staining fruit. Pierro has long been a beacon in the region for Chardonnay, and these Vintage Rerserve wines are just an extension of that. Superb, utterly superb. The ideal intersection between pleasure and intellect. 13.5% alcohol, sealed under screw cap.



