

BORDERTOWN

VINEYARDS & ESTATE WINERY



UNOAKED CHARDONNAY 2025

This Chardonnay has bypassed any time in oak barrels in favour of stainless steel aging to achieve an unoaked profile, allowing this popular grape varietal to show off its true aromas and flavours of pineapple and pear, minus any creamy buttery attributes. It's a bold white wine that maintains a lush, textured palate of tropical fruit.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** West
- Varietals:** Chardonnay 100%
- Grape Yield:** 5.0 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 15, 2025
- Brix Level:** 25.0
- Fermentation:** Cultured Yeast
- Duration:** 20-24 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 13.3%
- Residual Sugar:** 2.7 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 284 cases
- Aging:** Cellar for up to five years
- Colour:** Rich gold
- Nose:** Pear, pineapple
- Flavour:** Lush tropical fruits
- Serving Temperature:** 10°C
- Serving Suggestions:** Can pair with flavourful dishes, including grilled or stir-fried chicken, and curry, Mexican or other spicy cuisine.
- Awards/Accolades/Ratings:**
 - Bronze Medal** – National Wine Align Awards 2026
 - John Schreiner - 90 Points**
 - “This wine is packed with fruit, especially peaches and apricots. The finish is fresh and long-lasting”

