

CHEVIOT BRIDGE®



The Cheviot Bridge CB range has quickly gained critical acclaim and following around the world.

As Huon Hooke said about the wines in the Sydney Morning Herald.

“In industry jargon, these wines over-deliver at the price point”.



The CB range is sourced from friends small vineyards in the best growing regions of Australia.

The wines are full of flavour and simply delicious. They are not over wooded and not overpowering. The style demands that you must want a second glass!

ADELAIDE HILLS CHARDONNAY 2006

After harvest in early April, the grapes were crushed, pressed then the juice settled prior to fermentation. The wine was then fermented in stainless steel to retain as much of the fresh fruit characters as possible. 10% of the wine was fermented in oak. It is a fresh lightly wooded style.

The wine displays the typical regional aroma profile of green apples and melons. The palate is crisp and dry with a long clean finish.

Try the wine as an aperitif on a warm evening or with a piece of South Australian whiting.



Alcohol volume 14.0%

Total acidity 6.5 g/l

pH 3.25