

# HARDYS

In 1853 Australia, against a backdrop of global uncertainty Thomas Hardy set out to make wines 'revered around the world'. In today's uncertain world Hardys continues to provide consumers certainty in their wine choice each and every time.

With over 9,000 global awards, a band of ambassadors around the globe, every bottle is a mark of...Certainty in an Uncertain World.

## 2021 Hardys ZERO Chardonnay



### HARDYS ZERO

Hardys alcohol-free was born from our winemakers desire to push the boundaries of innovation. By carefully selecting parcels of the best wines and de-alcoholise them through revolutionary new process, retaining natural flavours and body while allowing a low sugar content.

### GRAPE VARIETY

Chardonnay

### COLOUR

Luminous Pale straw with tinges of green.

### NOSE

Lifted aromatics of nectarine and pink grapefruit with hints of vanillin and toasty oak. Nuances of almond, brioche and hints of ripe melon provide complexity

### PALATE

Bright fruit flavours of white peach and honeydew melon combine with a juicy acidity on a medium weight, softly textured palate. Gentle toasty

oak and hints of butterscotch add further depth to the persistence of flavour. The sweetness is perfectly balanced delivering a fine acid line that ultimately frames this truly unique wine.

### VINEYARD REGION

South Eastern Australia

### VINTAGE CONDITIONS

Picking at optimum maturity has resulted in wines which display vibrant bright colours with ripe flavour profiles, rounded flavour-some palates. Careful selection of oak during fermentation and extended lees stirring has delivered a powerful and generous wine. An excellent year for white wines, resulting from a warm, dry summer season which provided ideal conditions for the growing

### PEAK DRINKING

Made for immediate enjoyment

### FOOD MATCH

Asian spiced Pork belly, grilled fish or honeyed haloumi skewers

### WINEMAKER

Paul Burnett

Nutrition Information	Typical Values per 100mL	Typical Values per 125mL glass
Energy	92 kJ / 22 kcal	115 kJ / 28 kcal
Fat (total)	<0.5 g	<0.5 g
Of which saturates	<0.1 g	<0.1 g
Carbohydrate	4.4 g	5.5 g
Of which sugars	1.9 g	2.4 g
Protein	<0.5 g	<0.5 g
Salt	12.0 mg	15.0 mg

