



## CHARDONNAY 2007

### DESCRIPTION

Clone 15 and Mendoza grapes were hand harvested and whole bunch pressed, cool settled and racked to French oak, 55% new. Cool fermentation was a combination of wild and cultured yeast strains and took approximately 3 weeks. No MLF, regular lees stirring and 9 months in barrel have built complexity and palate weight, while retaining elegance and subtle oak.

### AROMA

A delicate aroma of ripe stonefruit, fig and orange blossom. Hints of biscuit and mineral characters add complexity.

### PALATE

This is an elegant, well balanced wine with flavours of orange zest, ripe peach and citrus. Barrel fermentation contributes vanillin, spice and creamy hints. Crisp acidity results in a long finish combining subtle oak influence and mineral notes.

### CELLARING

The lively fresh characters of this wine may be enjoyed in its youth however cellaring will reward. Cellar up to 2010.

### FOOD

Great with richly flavoured foods such as shellfish, salmon pasta and risotto.

### ANALYSIS AT BOTTLING

Alcohol.....14%

pH .....3.20

Titrateable Acid .....7.8 g/l

RS.....<2 g/l

Harvest Dates: 23 March and 18 April 07

Brix at harvest: 22.3 – 24.5

Bottling Date: 26 February 2008

Variety: 100% Chardonnay