



## BARRIQUE FERMENTED CHARDONNAY 2009

### DESCRIPTION

Clone 15 was combined with 6 and Mendoza to create this wine. All batches were harvested, pressed and fermented separately to enhance complexity. 80% French and 20% European oak was used, along with a selection of yeast strains, further enhancing depth. Lees stirring took place for several months and was bottled in early March 2010.

### AROMA

A delicate aroma of ripe mandarin, melon, citrus and frangipane. Hints of vanillin, biscuit, roasted chestnut and mineral characters add complexity.

### PALATE

This is a rich, well balanced wine with flavours of orange zest, ripe stonefruit and citrus. Barrel fermentation and lees stirring contributes vanillin, ginger, cream and toasted almond notes.

### CELLARING

The lively fresh characters of this wine are best enjoyed in its youth. Some bottle ageing will add roundness to the palate. Cellar up to 2012.

### FOOD

Great with richly flavoured foods such as shell fish, smoked meats and risotto.

### ANALYSIS AT BOTTLING

Alcohol.....14%

pH .....3.37

Titrateable Acid .....7.3 g/l

RS.....5.5 g/l

Harvest Dates: 11 and 20 March 09

Brix at harvest: 21.1 – 25.5

Bottling Date: 4 March 2010

Variety: 100% Chardonnay