



**PILOT**  
THE  
BY  
**ALPHA DOMUS**

## CHARDONNAY 2008

### DESCRIPTION

Clone 15, 6 and Mendoza were all fermented separately in order to maximise blending options, enabling us to make the best wine possible. 3 months in oak has given subtle oak while retaining the fresh, fruit driven style of this wine. Lees stirring and yeast selection have helped to further enhance the complexity of this wine.

### AROMA

Ripe tropical fruit flavours of pineapple, melon and papaya with hints of toasted brioche from oak.

### PALATE

A fresh fruit driven wine with a soft supple texture, subtle oak influences and clean citrus notes.

### CELLARING

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

### FOOD

Great with seafood, white meats or rich pasta dishes.

### ANALYSIS AT BOTTLING

Alcohol .....13.5%

pH .....3.33

Titratable Acid .....6.35 g/l

RS.....2.0 g/l

Harvest Dates: 19 and 25 March 2008

Brix at harvest: 21.9 – 24.1

Bottling Date: 4 February 2009

Variety: 100% Chardonnay