



BARRIQUE FERMENTED CHARDONNAY 2008

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 mid November 2008

AROMA

A delicate aroma of ripe mandarin, melon, citrus and jasmine. Hints of vanillin, biscuit 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, spice, 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 2011

FOOD

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

ANALYSIS AT BOTTLING

Alcohol.....13.5%

pH3.31

Titrateable Acid7.4 g/l

RS.....4.5 g/l

Harvest Dates: 19 and 25 March 08

Brix at harvest: 22.7 – 24.2

Bottling Date: 17 November 2008

Variety: 100% Chardonnay