



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.

FOOD

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

ANALYSIS AT BOTTLING

Alcohol.....14%

pH3.20

Titratable Acid7.8 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