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TASTING NOTES

Chardonnay 2008

Pale lemon/gold in colour, this wine has aromas of nectarine, lemon and lime zest, and a hint of nuttiness. In the mouth it is full of minerally nectarine, lemon, and hints of grilled cashew and oat bran. All of this is perfectly balanced by the spicy vanilla of high quality French oak. It has a creamy texture, and a crisp finish, making it a good example of elegant restrained Chardonnay, very much in the Chablis mould.

- Origin:** Sunbury, Victoria,
- Blend** 100% Chardonnay
- Viticulture:** Vines planted in 1997 and 1999. All VSP trained. Handpicked grapes.
- Vintage:** A warm dry spring ensuring good vine and berry development led to a hot summer with an early ripening and hence an early harvest. Cool weather at the end of February was ideal for achieving excellent flavour development and balance.
- Winemaking:** Picked from 18-25 February (our earliest harvest ever); 5 separate picks from different areas of the 2 blocks of Chardonnay ranging in ripeness from 11.9-12.6 Baumé. All batches were destemmed, crushed, and immediately pressed without further skin contact. Free-run juice only was then settled for 48 hours, and clear juice with a small amount of grape solids was taken to ferment. After starting the fermentation in stainless steel, it was transferred to French Vosges oak barriques to complete fermentation. After ferment, a portion of the barrels were stirred twice weekly, and all barrels had SO₂ added in May. About 20% of the blend was then returned to stainless steel tanks in July; the balance remaining in oak until final blending in October.
- Bottled:** December 2008
- Alcohol:** 13.5%
- Milk products used to produce this wine and traces may remain. Contains sulphites
- Ageing Potential:** Enjoy now, or cellar for 3-5 years