



1507 Melton Highway
Plumpton, Victoria 3335
Ph: (03) 9747 1444
Fax: (03) 9747 1481

TASTING NOTES

Chardonnay 2009 'La Famiglia'

Details:	Pale lemon/gold in colour, this wine has aromas of melon, citrus, and white peach. These characters continue on the palate with peach/nectarine and lemon fruit, with a touch of mealy nuttiness. A lively, crisp, yet generous wine, perfect for casual dining.
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 23rd February to 8 th March; 5 separate picks from different areas of the 2 blocks of Chardonnay ranging in ripeness from 11.0-11.8 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 SO ₂ 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 November. The blend is balance left over from the Artigiano Chardonnay.
Bottled:	January 2010
Alcohol:	13.0%
Ageing Potential:	Enjoy now, or cellar for 3-5 years