

2008 Chardonnay

Appearance

Pale gold with green hues.

Bouquet

Lifted grapefruit, white nectarine and lemongrass with creamy yeast and subtle biscuity oak creating a rich complex bouquet.

Palate

A soft rich palate shows white peach and golden nectarine flavours. The textural oak frame surrounds dollops of butter and cream, with the crisp citrus finish completing a complex, restrained and balanced wine.

Winemaking

Parcels of Chardonnay were harvested from between 12.5 Baumé and 13.4 Baumé. A portion of the juice (approximately 60%) was fermented in new and one year old French oak barrels with a moderate proportion of this as indigenous wild yeast fermentation to achieve greater complexity. The barrel fermented portion was matured in oak on yeast lees for 8 months to create a rich creamy palate. The remainder of the blend was fermented in stainless steel tanks at moderate temperatures to retain maximum fruit character. After blending, the wine was returned to oak barrels to harmonise the flavours and structure prior to bottling.

Winemaker Comments

The Chardonnay is wonderful on release and we would expect the wine to be at its very best through 2009 and 2010.

Alcohol

12% by volume

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna



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