

2010 Chardonnay

Appearance

Pale gold.

Bouquet

Lifted golden peach, nectarine and honey notes with creamy yeast and subtle biscuity oak creating a rich complex bouquet.

Palate

A rich fruity palate shows golden peach, apricot and pineapple flavours. The textural oak frame surrounds dollops of creamy butter, honey and toast, with the crisp mandarine finish completing a complex, restrained and balanced wine.

Winemaking

The Chardonnay vineyard was harvested at 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 9 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.

Ageing Potential:

The Chardonnay is wonderful on release and we would expect the wine to be at its very best through 2011 to 2014.

Alcohol

13.8% by volume

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna



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