

2010 Shadow's run

Unwooded Chardonnay



Appearance

Pale gold.

Bouquet

White nectarine, citrus and tropical fruit aromas.

Palate

White and golden peach, pineapple, mango and nectarine flavours complementing the round, generous mouthfeel, all leading to a fresh citrus finish.

Winemaking

This was a moderate growing season with ripening occurring in mid February. The tropical and stone fruit flavours appeared late in ripening but the mild nature of the season preserved the crisp acid structure.

The fruit for this wine was selected in the vineyard for its flavour and suitability to the unwooded style. Fermentation for two weeks in stainless steel tanks at cool temperatures maintained the purity of fruit and fresh zesty structure of this wine.

Alcohol

13% by vol.

Ageing potential

This wine is suited for early drinking and will retain fresh fruit characters for the next couple of years. This wine is made to be enjoyed whilst it is young.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna

February 1, 2011 4:26 PM

