



## **Fox Creek Wines - Tasting Notes 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 2 weeks in stainless steel tanks at cool temperatures maintained the purity of fruit and fresh zesty structure of this wine.**

## **Ageing**

**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**

## **Winemakers**

**Scott Zrna**

## **Alc. /Vol.**

**13.0%**