



Tasting Notes

2010 Shadow's run Unwooded Chardonnay

Appearance

Pale gold.

Bouquet

White nectarine, pears and tropical fruit aromas.

Palate

White peach and a tropical blend of pineapple, mango and chinese gooseberry with grapefruit flavours complementing the 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.

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