



<i>VINTAGE:</i>	2008
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Chardonnay 100%
<i>ALCOHOL:</i>	12.5 per cent



VINTAGE: While most of Eastern Australia experienced a very hot 2008 vintage producing super ripe grapes and high alcohol wines Western Australia in general and Margaret River in particular enjoyed a mild, even and relatively stress free 2008 vintage. Coming off one of the wetter winters for some time the ground was well hydrated for the start of spring.

The weather throughout spring and summer was excellent with generally mild temperatures and good sunshine – great grape growing conditions. The best performer of the vintage was undoubtedly Cabernet Sauvignon with the even mild season allowing great colour and flavour development. The early indications are that 2008 will be a top year for Margaret River Cabernet Sauvignon.

Michael Kerrigan

WINEMAKING: This wine was fermented in stainless steel tanks without oak to highlight the fresh fruit aromas and flavours. Low fermentation temperatures linked with a non-oxidative regime and early bottling has also preserved the fruity characters of the cool climate Chardonnay used to make this wine.

COLOUR: Pale straw with hints of green.

NOSE: Lifted tropical aromas of melon, some lemony zesty hints.

PALATE: Flavours of citrus and some lime fruits over melon chardonnay. Intense middle palate flavours with lovely fruit persistence on the finish.