



<i>VINTAGE:</i>	2010
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Chardonnay 100%
<i>ALCOHOL:</i>	12.0 per cent



VINTAGE: The 2010 vintage in Margaret River was in two distinct phases. Early in the season it was warm to hot and very dry. The higher than normal daytime temperatures ripened the whites; Chardonnay, Sauvignon Blanc, Verdelho and Semillon, earlier than normal. The fruit was scrupulously clean due to the lack of spring rain, making bright, clean and very fruit expressive wines.

While the height of summer was quite warm the season broke very quickly with temperatures dropping dramatically in late March, this proved to be beneficial as it allowed more time on the vine for the red varieties and prevented excessive sugar build up in the grapes which has moderated alcohol in the final wines.

The season appears at this early stage to be outstanding for Chardonnay and Cabernet Sauvignon wines.

Michael Kerrigan

WINEMAKING: The wine is unwooded, with fermentation occurring in stainless steel tanks and then bottled at an early age. A low temperature, protective regime was adopted during its production, thereby preserving the finer fruit characters.

COLOUR: Brilliant appearance, pale straw with green hues.

NOSE: Fermentation in stainless steel tank allows the full expression of Chardonnay fruit aroma without the influence of oak or lees resulting in a bright, clean tropical fruit bouquet.

PALATE: The palate is rich with tropical fruits, clean zippy acidity balances the sweet fruit character resulting in a bright fresh flavoursome palate. When good quality Chardonnay is used unwooded Chardonnay takes on a whole new level of depth and intensity.