



2011 Chardonnay

Vintage Description:

The 2011 vintage will be remembered for near perfect weather conditions. Warm, sunny days and cool, rainless nights characterised the ripening season. This allowed for slow, even ripening and optimal flavour development with no disease pressure.

Winemaking Information:

Fruit was sourced and harvested from vineyards through Western Australia. Fruit character and freshness was preserved by minimising contact with oxygen. 100% Stainless steel tank fermentation and cool ferment temperatures all enhanced the varietal character of this refreshing Chardonnay.

Fruit Source:

Western Australia

Fruit Maturity:

Fruit was picked at 13°Be

Wine Specifications:

pH: 3.20	TSO2: 120mgL ⁻¹
T.A.: 6.70gL ⁻¹	ALC: 13.0%
FSO2: 35mgL ⁻¹	Residual Sugar: 2.5gL ⁻¹

Tasting Note

Colour:

Clarity brilliant. Pale straw in colour with a green tint.

Aroma:

An intense blend of fresh melon and lychee dominate the tropical nose.

Palate:

Medium bodied wine with persistent melon and stone fruit flavours. Excellent palate length, with persistent white peach fruit lingering on the finish.

Cellar Potential:

Immediate consumption, will cellar for up to 1 year.