



singlefile estate

2008 reserve chardonnay

the pleasure

Mid straw in colour, this has intense nectarine and white peach aromas and a waft of smoky oak. The palate is a concentration of stone fruit and has some creamy textures which last long in the mouth to a drying astringency of oak and minerality on the finish.

the colour

Pale golden straw colour.

the aroma

Complex nectarine and smoky oak.

the palate

Layers of stone fruit flavours and cream, dry oak astringency and a cleansing acidity.

the food pairing

Wonderful with oven-roasted chicken and vegetables.

the cellaring

Medium term, drink now to 2014.

the viticulturalist's notes

Although labour intensive, a split canopy / vertical shoot management is utilised in the vineyards and this allows for more air flow and light penetration in a normally very vigorous and cool growing region. Chardonnay especially needs a high level of air flow to prevent botrytis. Watering is seldom needed. Grapes are harvested at the coolest part of the night and are crushed and in tank within two hours of picking.

the winemakers' notes

The free run juice was kept separate with a small portion run off from the press tray straight to barrel. The pressings juice was separated and fined lightly. The two portions were then combined and inoculated with CY3079 yeast. After four days of fermentation the juice was transferred into new and one year old barrels to complete fermentation. Different French oak cooperages were used and the wine underwent partial malolactic fermentation in barrels before being sulfured and then rested there for 7 months before blending and bottling.

the vintage

The 2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool, offering optimum conditions for ripening grapes. Winter was unusually dry and cold spring weather in October reduced cropping levels which resulted in higher fruit quality. A kind spring and early summer allowed for even and clean fruit development.

the region

Fruit is sourced from our mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.

the details

Variety	Chardonnay 100%
Winemaker	Brenden Smith, Coby Ladwig
Harvested	21st March 2008
Alc/Vol	13.5%
Total Acid	8.0 g/l

