



singlefile estate

2009 chardonnay

### the pleasure

Light lemon in colour, this opens up with a freshly-picked ripe melon nose with wafts of citrus blossom and tropical fruit. The palate is weighty and full-flavoured with grapefruit, musk and tingling acidity without any oak complication. This is an absolute delight right now enjoyed with a fillet of deep-water cod or snapper.

### the colour

Lemon colour, hint of green.

### the aroma

Melon, citrus and tropical fruit.

### the palate

Flavourful with grapefruit, musk and a crisp acidity to finish. This is an unoaked chardonnay.

### the food pairing

Enjoy with a fillet of deep-water cod or snapper.

### the cellaring

Short term, 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

After crushing, the free run juice and heavier pressing juices were kept separate. The pressings were fined to remove any phenolics and the two batches were then combined. 'Elegance' was the selected yeast strain with fermentation carried out in 1500 litre stainless steel tanks, at 15 degrees for 18 days. At completion of ferment, the wine was racked off lees and bentonite was added to aid in settling and stabilisation. The blend was then cold stabilised and lightly fined to remove unwanted phenolics and filtered prior to bottling.

### the vintage

The 2009 vintage was characterised by lower yields, a long ripening season and extremely high quality fruit. The modest harvest was due to the cold and wet conditions during November 2008 which impeded flowering and resulted in smaller berries. The balmy long summer was responsible for slow but steady ripening, leading to good flavours and moderate alcohol. There was a long picking season from early March through to the middle of May. Early ripening whites such as chardonnay are outstanding. In general, the emphasis has been on quality this vintage, not quantity.

### 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	19th March 2009
Alc/Vol	13.5%
Total Acid	7.3 g/l

