



VINEYARDS

From specially selected growers in the premium South Australian regions of the Riverland (90%) and the Adelaide Hills (10%).

GROWING CONDITIONS

The combination of continued drought and a two week, record-breaking heatwave made for a compressed and challenging vintage with all varieties ripening concurrently. The grapes were picked before the temperature rose above 35°C where it stayed for 15 days straight.

WINEMAKING

Fruit from the different regions was cold-settled and cool-fermented separately in stainless steel vats. The wine was kept on its lees and underwent several months of regular stirring to build up palate weight and richness. Very light oak maturation has added complexity and extra flavour. It was bottled soon after stabilisation and filtering to lock in the fresh fruit characters.

WINEMAKER'S TASTING NOTES

A beautiful bright golden-yellow in colour. This is a fresh and friendly fruit-driven style with aromas of peach, nectarine and tropical fruits on the nose. It is soft and generous on the palate with a mouth-watering, zesty character with well integrated, subtle vanillin oak followed by a clean citrus finish. Drinking well now this Chardonnay will benefit from short term cellaring.

RELEASED

July 2008

AWARDS

Seal of Approval Japan Wine Challenge 2008

pH 3.42 TA 6.40g/l

Alc. 13.5% GF 1.57g/l

PACKAGING SPECIFICATIONS

Bottle Dimensions 284 mm H x 75.7 mm W

Bottle Weight 1.15 kg

Bottle Bar Code 9327108000697

USA 898006002001

Case Dimensions 309 L x 233 W x 289 H

Case Weight 14.2 kg

Case Bar Code 9327108001175

Dom. Exp.

Cases per Pallet 64 56

Cases per Layer 16 14

Layers per Pallet 4 4