



Tasting Notes

Vintage
2007

Variety
100% Chardonnay

Technical Details
Alc 13%
Ph 3.40
TA 6.3 g/L

Winemaking Notes

Fruit was carefully selected from our three chardonnay clones. After crushing, the bulk of the juice was fermented in stainless steel tank using select yeasts, with a very small percentage undergoing seasoned barrel ferment.

Colour

Medium straw-yellow

Bouquet

A fragrant nose with lifted notes of stonefruit, melon and citrus.

Palate

The palate is rich and enduring, with flavours of ripe melon, citrus and apricot nectar, balanced by subtle savoury characters.

Food Suggestions

Rich seafood and poultry dishes, tapas, and mature cheeses.



5 Star Winery, James Halliday Australian Wine Companion, 2011 Edition