



## Tasting Notes

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### Vintage

2009

### Variety

100% Chardonnay

### Technical Details

Alc 13%

Ph 3.36

TA 6.6 g/L

### Winemaking Notes

Fruit was carefully selected, handpicked and gently whole bunch pressed. The wine underwent a high solids, cool wild yeast ferment in 60% new and 40% second year Grand Cru French oak, with light fortnightly lees stirring to enhance texture. An 8 month maturation period in barrel followed.

### Colour

Medium straw-yellow

### Bouquet

An intense and stunning bouquet displaying lifted notes of rockmelon, stonefruit and citrus, with a hint of toasty oak.

### Palate

The creamy palate is rich and long, mirroring the bouquet with more lifted varietal characters of melon, stonefruit, citrus and beautifully integrated oak.

### Food Suggestions

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



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