



MARGARET RIVER

CHARDONNAY 2007

BLEND—100% Chardonnay

TASTING NOTES

Honey dew melon, pineapple and green pear fruit flavours dominate the aroma. Lingering in the background is the perfume of quality French oak, a subtle vanillin sweetness. On the palate the fruit is held together with a balanced acidity. The same fruit flavours from the aroma follow through to the palate which is almost silky in its texture. The palate shows great balance and minimal wood flavours.

WINEMAKING NOTES

Favourable spring weather and a dry summer led to an early season and moderate yields (1.5 tonne/acre). Eight different clones of chardonnay have contributed to this wine which allows for greater fruit complexity and balance. The fruit is picked in the early morning and pressed straight away at cool temperatures to retain freshness and vibrancy. Twenty five percent is barrel fermented in French barriques of which a third are new. The wine stays on lees in barrel without sulphur for the first 6 months and stirred fortnightly. Sulphur is added at the end of winter and stirring drops back to monthly till the wine is blended, fined, filtered and bottled in February 2008.

WINEMAKING DATA

Sugar Level at Picking: 12.5 to 13.0 Baume

Wine Titratable Acidity: 6.5 g/L

WINEMAKER—Will Shields

Wine pH: 3.38

Residual Sugar: 1.68 g/L

Alcohol: 13%

ACCOLADES

GOLD	The Royal Adelaide Wine Show 2008
Silver	Royal Melbourne Wine Show 2008
Bronze	Decanter World Wine Awards 2008
Bronze	IGA Perth Royal Wine Show 2008
Bronze	Macquarie Margaret River Wine Show 2008

89/100 James Hallidays 2009 Wine Companion (4 glass rating)
“Tangy, lively, light-to medium bodied wine with delicate nectarine and grapefruit flavours, backed by appropriately subtle oak. Screwcap. 13% alc. Cellar to 2012.”

88/100 Winorama—Gary Walsh—March 2008
“Hmmm the weekend yielded about ten wines that I think I’ll write up. It seems a wee bit too early to be tasting some of these 2007 wooded Chardonnays I might add. Tropical (banana, pineapple etc.) but nice and fresh with some green fruits, a few green herbs and a touch of flintiness. On the palate quite tart and a little tangy with sweetish tropical fruits, citrus and a tiny dab of vanilla oak. It has clean acidity, a slightly flinty texture and finishes fairly dry. In summary it’s a mix of ripe fruit and greener flavours that is easy going and quite refreshing, although not especially complex.”

