

2009 CHARDONNAY

Our aim is to produce an approachable (ie very drinkable) and well balanced wine with good varietal character and enhanced with just a light touch of oak.

The 2009 season was a fine one, with good weather conditions throughout the Great Southern. The good conditions meant the fruit could ripen steadily and evenly and stayed free from disease.

The Chardonnay fruit is from relatively low yielding vineyards predominately from the Mt Barker region. It was harvested over several days in early March which ensured we had good acidity levels in the early picked fruit complemented by the delicious ripe fruit flavours and palate weight from the riper fruit portion.

AROMA

This wine has an attractive aroma of stone fruits and fresh tropical fruits. The gorgeous white nectarine and rockmelon characters, typical of cool climate Chardonnay, are enhanced and not overwhelmed by the oak that was used in a portion of the wine.

PALATE

The palate is quite full flavoured with lovely clean fruit flavours from the tank fermented portion combined with the attractive oak characters from the barrel fermented portion. Not too much new oak was used so the 'wooded' influence remains quite subtle. This wine has a good acidity and this contributes to it's very good persistence of flavour.

CELLARING

Our Chardonnay is designed for enjoying while still quite young and fresh. We recommend drinking this wine over the next year or two and it could be served with many dishes.

