



2008 Margaret River Chardonnay



Style	The 2008 vintage is a classic Margaret River year. Elegantly structured with citrus and dried pear that is typical of the region.
Grape variety	100% Chardonnay
Winemaking notes	This wine was fermented in a mixture of new and older French oak barrels. A small percentage of the blend went through malolactic fermentation. The lees were stirred every 2 weeks for added complexity and texture.
Alcohol content	13.7%
Tasting notes	A bouquet of fresh stone fruits, citrus, dried pear and vanilla. Medium weight fruit in the same spectrum as the nose, a soft generous palate and a lovely long clean finish.
Cellaring	Drink now or over next 5 years