



2009 Chardonnay



Grape variety

100% Chardonnay

Winemaking notes

2009 is a wonderful Margaret River vintage. This wine was fermented in a mixture of new and older French oak barrels, about 35% being new. A small percentage of the blend went through malolactic fermentation. The lees were stirred every 3 weeks for added complexity and texture. Barrel maturation was for 9 months.

Alcohol content

13.2%v/v

Tasting notes

A bouquet of fresh stone fruits, citrus, dried pear and vanilla. Elegantly structured with citrus and dried pear that is typical of the region. 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 3-6 years