



Margaret River Western Australia

2003 Reserve Chardonnay

Alc/vol: 14.0%

pH: 3.35

TA: 6.8mg/L

Residual Sugar: Dry

Winemaking:

Fruit was carefully selected from our 3 Chardonnay clones for this beautiful reserve wine. Coupled with traditional techniques using wild yeast and solids fermentation, the wine was fermented in French oak barrels. A further 10 month maturation period followed, coupled with batonage during the maturation process to maximise palate intensity.

Tasting Note:

This wine exhibits delicious crème broulee, stone fruit and citrus flavours with an attractive mineral character and fine length. A truly elegant wine.

Food: Enjoy with poultry, fresh seafood, and matured cheeses.

Awards and Reviews:

4½ Cups (92/100) - James Halliday's 2005 Wine Companion

"A complex amalgam of barrel ferment and malolactic inputs to a creamy palate with nice melon fruit; good balance and length; stylish regional example. Drink 2011."

Silver Medal & Top 6 Pick (MR South) – Scoop Magazine (Autumn 2005)

"This wine comes from a stable that is receiving serious wine show circuit recognition. Fastidious fruit selection, expert barrel handling and an uncompromising commitment to quality have produced a great retro-style chardonnay. No doubt the premium oak-feel did not come cheaply. Beautiful toasty developed characters, balanced by subtle malo, classic melons and tropical fruit introduce this new member of the premium chardonnay club".

Bronze Medal

2005 NSW Cool Climate Wine Show

