



Margaret River Western Australia

2005 Reserve Chardonnay

Alc/vol: 13.5%

pH: 3.3

TA: 7.7mg/L

Residual Sugar: Dry

Vinification:

Excellent canopy management over our three Chardonnay clones and ideal ripening conditions produced our best fruit to date. The wine was 100% barrel fermented in selected new French oak and was then matured in barrel for 10 months with regular lees stirring before bottling.

Tasting Notes:

Lifted varietal characters of rockmelon, stone fruit and citrus are enhanced by a complex creamy palate which reflects the bouquet.

Food: Enjoy with poultry, fresh seafood, and cheese plates.

