



*Margaret River Western Australia*



## 2001 Chardonnay

Alc/vol: 14%

pH: 3.42

TA: 6.3gm/L

Residual Sugar: Dry

### Winemaking:

Despite bird pressure in 2001, ripening and fruit quality was excellent over our 3 Chardonnay clones in 2001, particularly the Gingin clone. The wine was barrel fermented in new French oak and matured for 6 months after fermentation, with regular stirring of the lees.

### Tasting Notes:

Lifted varietal characters of rockmelon, stonefruit and citrus are enriched by a creamy palate and barrel fermentation.

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

### Awards:

Gold Medal & Top 15 Australian Chardonnays

'State of Play: Chardonnay', Selector Magazine, Spring 2007

"It has aged attractively and shows that Chardonnay can be made to last. Well balanced, it has a rich, round palate with tropical nectar flavours along with butterscotch and soft vanillin oak". (536 wines tasted; 60 regions; over 300 producers)

Gold Medal 2005 Margaret River Wine Show – Aged Category

4 Cups (85/100) James Halliday's 2004 Australian Wine Companion

"Light to medium yellow-green; strong, chary barrel ferment aromas dominate the bouquet; the same characters come through on the palate; stone fruit

comes second, but isn't knocked out. Best drinking now 2006. Drink with

brains in blackbutter sauce."Bronze Medal 2002 Margaret River Show, WA

Bronze Medal 2002 Cowra Wine Show.

Bronze Medal 2002 Mt Barker Wine Show, WA

Bronze Medal 2003 NSW Cool Climate Wine Show