



Margaret River Western Australia

2002 Chardonnay

Alc/vol: 14%

pH: 3.4

TA: 6.4gm/L

Residual Sugar: Dry

Winemaking:

Excellent canopy management over our three Chardonnay clones and ideal ripening conditions produced our best fruit to date which was picked in early March. 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.

Awards:

★★★★

2003 Winestate Magazine

85/100

Ray Jordan's Guide to Wine 2003/04

"A lighter style chardonnay showing finesse in striking a balance between the melony grapefruit of chardonnay with some restrained use of oak. Has a slight creaminess on the palate and pleasant light peach flavours. Nice easy drinking wine".

Bronze Medal

2003 Melbourne Wine Show

Bronze Medal

2003 Cairns Wine Show

Bronze Medal

2003 Royal Adelaide Wine Show

