



Margaret River Western Australia

2005 Unwooded Chardonnay

Alc/Vol: 13.5%

pH: 3.4

TA: 6.4gm/L

Residual Sugar: Dry

Winemaking:

Our Chardonnay vines grow on gently sloping clay loams and consistently produce high quality fruit. This unwooded style was made from a blend of our three Chardonnay clones. Wild yeasts were used for slow fermentation in stainless steel tank, which has been enhanced by adaptation of traditional yeast lees contact. Cool climate viticulture has resulted in an elegant style with old-world characters.

Tasting Note:

A fresh cool climate style showing floral citrus, rockmelon and white peach aromas, with nectarines and cream on the palate.

Food:

Enjoy with Japanese, Thai and Italian cuisine, summer salads, and grilled shellfish.

