



Margaret River Western Australia



2002 Unwooded Chardonnay

Alc/Vol: 14% **pH:** 3.35 **TA:** 6.4gm/L

Residual Sugar: Dry 3 gm/L

Winemaking:

The 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. Selected yeasts were added during fermentation in stainless steel tanks to broaden the flavour profile and a minor barrel fermented portion was added to increase lees contact.

Tasting Note:

This wine is a fresh, cool climate style unwooded Chardonnay displaying citrus, rockmelon and white peach aromas with nectarines and cream on the palate. This wine may be enjoyed now or cellared for 5-10 years.

Food:

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

Awards:

Bronze Medal 2002 Margaret River Wine Show

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

"4 cups rating 85/100. Light green-yellow; a fresh, tangy bouquet with some grapefruit leads into a relatively light bodied palate which does, however, have a clear expression of varietal fruit. Best Drinking now to 2005. Drink with seafood risotto."