

Unwooded Chardonnay 2007



Colour: Pale to mid straw, good clarity.

Aroma: Passionfruit and citrus aromas are abundant.

Palate: The palate is surprisingly luscious and full-bodied. Citrus and some tropical fruits are evident. A well-balanced wine with a crisp and refreshing finish, ideally suited to a range of cuisines... or on its own!.

Cellaring: This wine is best consumed within 18 months while it is fresh and crisp.

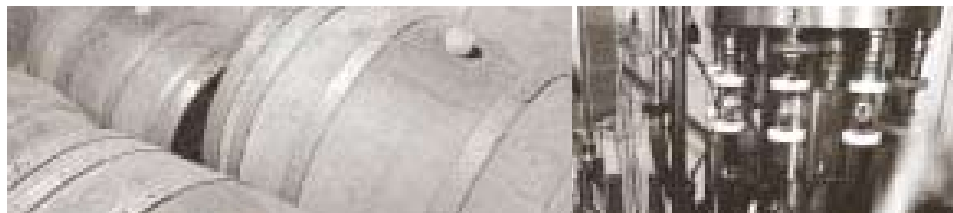
Vintage Descriptions

The 2007 vintage was hot and dry, outstanding fruit was seen from throughout the region. Due to favourable weather conditions throughout the growing season, disease was controlled.

Winemaking Information

Several parcels of fruit were mostly selected from various vineyards in the Great Southern Region. After pressing, the juice was cold settled and racked before inoculation with yeast to start the fermentation.

Temperature was closely monitored during the 15 day fermentation. Post fermentation the wine was blended, given a light skim milk fining and filtered prior to bottling. The entire process takes place in stainless steel tanks to preserve and enhance the fresh varietal Chardonnay characters



Fruit Source:	Predominately Great Southern		
Blend:	100% Chardonnay		
Fruit Maturity:	A range of fruit ripeness was utilised from 12.5 to 13.6 Bé		
Wine Specifications:	pH: 3.17	TSO2:	120mgL-1
	T.A.: 7.0gL-1	Alcohol:	13.3% v/v
	FSO2: 26.0mgL-1	Residual Sugar:	2.9gL-1

