



## CHARDONNAY 2009

**Grape Variety:**  
Chardonnay

**Region:**  
Murray Darling, North West Victoria, Australia.

**Harvest Date:**  
Late January to mid February.

**Wine Specifications:**  
Alcohol: 13.5%      pH: 3.40      Acidity: 5.2 g/L

**Vinification:**  
Parcels of fruit are kept separate during a cool fermentation that maximises the fruit character. A number of different yeast strains are used, with a very small portion being barrel fermented to add complexity to the wine. Ferments are left on yeast lees and periodically stirred, helping to contribute to a creamier mouth feel.

**Winemaker's Comments: Phil Spillman**

**Colour:**  
Pale straw yellow.

**Nose:**  
Pear, quince and custard apple with the slightest hint of subtle and interesting oak characters.

**Palate:**  
Rich and smooth with ripe fruit-salad flavours. A delicious Chardonnay that delivers on varietal flavour while maintaining subtlety.

**Cellaring Potential:**  
Best enjoyed young. Serve chilled.

**Ideal Food Matches:**  
Warm Cajun chicken salad, grilled barramundi, creamy pasta dishes such as fettuccini carbonara, or lightly spiced Thai dishes would all suit this wine very well.