



2005 CHARDONNAY

Variety;	100% Chardonnay	
Fruit Source;	Clare Valley SA	
Vintage;	A warm growing season which produced grapes of very good depth & concentration of flavours.	
Bottled;	December 2005	
Wine Specifications;	Alcohol	13.5%
	pH	3.42
	Total acidity	6.28 g/l
	Residual sugar	2.08 g/l



WINEMAKERS NOTES

Colour;	Light Straw
Nose;	Melon / Stone fruit on the nose with hints of citrus.
Palate;	Subtle oak flavours from 9 months in French Oak Hogsheads. Some malolactic fermentation has added extra richness and creaminess on the palate.
Oak Maturation;	Matured for 10 months in French oak Hogsheads.
Cellaring potential;	Enjoy now or over the next 5 years.
Food Ideas;	Coq a vin, Roast chicken. Roasted Red capsicum filled with Rissoto