



Organic

2010 CHARDONNAY



REGION:

South Australia

VITICULTURE & WINEMAKING:

Specially selected Organic certified vineyards in the Riverland and McLaren Vale of South Australia lend their fruit to this wine. Exceptional organic husbandry has produced ripe flavorsome fruit.

2010 was almost a perfect vintage. Some rain and good inflows into the Murray Darling allowed vines to be watered adequately during the growing season. A short hot period in November led to some irregular flowering and set and subsequently reduced yield. The rest of the growing period was excellent, lots of sun for ripening, yet cool nights to retain freshness and flavour.

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and small oak barrels and inoculated with selected yeasts. Cool fermentation was followed by minimal handling filtration and bottling at the Angove Family's Certified Organic winery.

WINEMAKERS' NOTES:

Light straw with green hues, this is a medium bodied white. Peach, lemon and cantaloupe flavours combine with light oak on the nose. On the palate the wine has a sublime texture and good length with a soft finish.

This elegant wine makes a perfect partner to a variety of seafood dishes such as paella or salmon potpie as well as roast chicken or creamy pasta dishes.

TECHNICAL:

Varieties:	Chardonnay
Alcohol:	13.5% alc/vol
Total Acidity:	5.7 gms/l
Residual Sugar:	<2 gms/l