

**2005 CHARDONNAY**

GRAPES WERE SOURCED FROM SELECTED VINEYARDS ACROSS SOUTH EASTERN AUSTRALIA. FOLLOWING MACHINE HARVESTING, THE FRUIT WAS RECEIVED AT THE WINERY IN PREMIUM CONDITION WITH AN IDEAL BALANCE FLAVOUR AND SUGAR FOR THIS STYLE. THEN COOL FERMENTATION TECHNIQUES WERE EMPLOYED TO ENSURE FLAVOUR RETENTION AND FRESHNES THE FERMENT PROCEEDED TO FINALITY IN CONTACT WITH OAK, WHICH PROVIDED ADDITIONAL COMPLEXITY WITHOUT SACRIFICING FRUIT FLAVOUR.

**Appearance:** Pale straw with brilliant green highlights.

**Nose:** Fresh & enticing aromas of white peaches and vanillin oak.

**Palate:** A full-bodied style that is rich and mouth filling, with sublime nectarine and peach flavours, complimented by creamy oak characters and a soft citrus acid finish.

**Oak treatment:** French Oak.

**Alcohol content:** 13% ALC/VOL.

**Cellaring:** One to two years from vintage.

**Food match - everyday:** Satay chicken.

**Food match – special occasion:** Served chilled with roasted grain fed chicken and preserved lemon.

