

2004 UNWOODED CHARDONNAY

THE FRUIT FOR THE 2004 GNANGARA UNWOODED CHARDONNAY HAS COME FROM VARYING REGIONS THROUGHOUT WESTERN AUSTRALIA, BUT PRINCIPALLY FROM MARGARET RIVER AND GEOGRAPHE. AFTER BEING DE-STEMMED AND CRUSHED, THE FRUIT UNDERGOES A CONTROLLED COOL FERMENT (12-15°C) TO RETAIN THE FULL SPECTRUM OF CHARDONNAY CHARACTERS THAT SOURCING FROM VARIED REGIONS ALLOWS US TO CAPTURE. SELECTED YEAST STRAINS ARE USED TO ENHANCE VARIETAL CHARACTER AND PRIMARY FRUIT FRESHNESS. SELECTED BATCHES SPENT THREE MONTHS ON LIGHT LEES CONTACT PROVIDING A CREAMY TEXTURE, STRUCTURE AND ENSURING FRESHNESS.

Appearance: Pale straw, star bright

Nose: The wine's bouquet is lifted and inviting with ripe stone fruit, rockmelon, banana and fresh fruit salad notes with a squeeze of lime

Palate: In the mouth the flavours are clean and focused. The palate is medium bodied with nectarine and honeydew melon, a frisson of spice and a delicious zesty grapefruit acidity. Impressive palate weight showing softness and generosity is compounded by the wine's sublime length

Oak treatment: None

Alcohol content: 13.5% ALC/VOL.

Cellaring: Up to three years from vintage

Food match - everyday: Fish & Chips

Food match – special occasion: Moroccan style chicken with cous cous and preserved lemon

