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## 2004 CHARDONNAY

*The New Face of Chardonnay*

Chardonnay grown in the Barossa displays delicious peach fruit characters and wonderful depth of flavour.

The Peter Lehmann white wine philosophy is very much about seeking primary fruit flavours. Oak fermentation and maturation is used very sparingly, just enough to give a touch of integrated spiciness, and add complexity to the grape flavours.

The carefully selected blend of Barossa Valley with the higher hills Eden Valley Chardonnay vineyards gives a wine with good depth of fruit and a stylish, taut structure.

*Colour:* Vibrant, clear gold with green tinges at the rim.

*Bouquet:* Aromas of freshly cut white peaches and smoky fig.

*Palate:* Good length on the palate and superb lingering creaminess. It has delicious depth of fruit with subtle hints of integrated smoky oak and finishing soft and round.

*Fermentation:* Approximately 10% of the blend is fermented in French oak hogsheads using natural yeasts. This in turn adds mouthfeel and complexity to the wine.

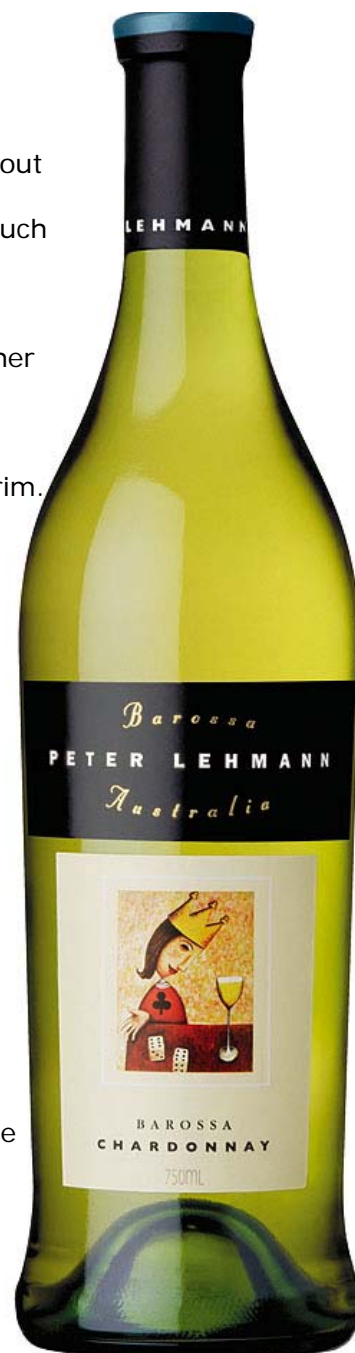
*Fruit source:* A blend of chardonnay from the Barossa Valley (84%) and the Eden Valley (16%).

*Cellaring:* Refreshing to sip now, and with careful cellaring will continue to develop in the bottle for a further four to five years.

*Alc/Vol:* 13%

*Serving suggestions:*

A perfect accompaniment to fuller flavoured fish such as salmon, and delicious with creamy vegetarian pasta dishes and chicken pie.



Tasting Note