



## MOORE'S CREEK CHARDONNAY 2005

Tyrrell's were the first to commercially release and popularise the Chardonnay variety in Australia. The Moore's Creek range of wines takes its name from the spring fed creek that runs from the Brokenback Range through our HVD (Hunter Valley Distillery) Penfoldvale vineyards. These wines are designed as immediate drinking varietals, suitable for a multitude of occasions and food styles.



### TASTING NOTES

The resulting wine is pale straw gold in colour exhibiting all the varietal characteristics you expect from a Tyrrell's Chardonnay. Peaches and stone fruits abound on the nose and palate while the subtle use of oak combines well for a refreshing but full mouth feel.

Alc.13.2%, pH 3.37, Acid 6.94g/L

### WINEMAKER'S NOTES

Grapes were harvested at different times during the picking season, some were harvested early to retain a clean, fresh acid characteristics. While other Chardonnay grapes were harvested later in the season, at optimum ripeness, to create a rich full bodied flavour. Once cold settled the juice was transferred to stainless steel tanks for fermentation. Portions of the blend were matured in small French oak barrels to further enhance complexity.

### SERVING SUGGESTIONS

Moore's Creek Chardonnay has been designed to enjoy immediately and will complement fresh green salads, seafood dishes or creamy sauced pastas.

Serve slightly chilled (12 to 14C).

### OTHER WINES IN THE RANGE

- Moore's Creek Semillon Sauvignon Blanc ▪ Moore's Creek Shiraz
- Moore's Creek Cabernet Sauvignon ▪ Moore's Creek Sparkling Brut