



## 2003 Chardonnay

REGION  
Western Australia

GRAPE VARIETY  
Chardonnay

### INTRODUCTION

The 2003 vintage was slightly earlier and warmer than average with some early rain kick starting harvest on February 20, 2003. The rain was not enough to cause any concerns and the decision was made to capture pear and grapefruit flavours along with zippy acid levels by picking earlier in a warmer vintage.

The last Chardonnay pick was on the last day of March in the Great Southern and Warren regions, providing a welcome fragrant, stone fruit and citrus portion in the wine, typical of cool climate Chardonnay.

The 2003 Chardonnay was 77% barrel fermented in French oak barriques and the balance in stainless steel tanks. The two portions were blended in December 2003 and bottled late January and early February 2004.

### WINEMAKERS COMMENTS

An attractive colour of pale straw with lemon / lime hues. This Chardonnay has lifted aromas of grapefruits, crisp pears, grilled nuts and toast.

A crisp wine with a star fruit and lemon infused palate with a creamy mouth feel imparted by lees stirring in high quality French oak barriques.

A wine to be enjoyed early for its vibrant fruit, however will cellar for up to 3 years.

### TECHNICAL DATA

Winemakers	Clive Otto and David Dowden
Harvested	Late February to late March 2003.
Wood	New and Used French Oak – 10 months
Bottled	January 2004
Alcohol	14.1%
Total Acid	8.9g/l
pH	3.18
Residual Sugar	1.88g/l

*The wine that started Margaret River*