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## 2007 CHARDONNAY

winemakers	Virginia Willcock	alcohol	13.5 %
Harvested	February 2007	total acid	6.8 g/L
Wood	77% barrel fermented, 23% New French oak barriques – 10 months in oak.	ph	3.25
Bottled	February 2008	residual sugar	1.7 g/L

### REGION

100% Margaret River

### GRAPE VARIETIES

Chardonnay

### INTRODUCTION

The 2007 vintage in Margaret River was early, warm and dry. The fruit was harvested at relatively low Baumé in this warm season ensuring retention of some of the natural acids which tend to leave the fruit quickly in warmer years. The conversion to alcohol however tended to be high producing a bigger richer style. The fruit harvested early retained some of the more citrus characters though the riper spectrum can be seen with some ripe peach coming through.

The vineyard source for this Chardonnay is found in the Northern parts of Margaret River.

77% of the chardonnay juice was transferred to oak for barrel fermentation. Variable levels of grape solids were used to add diversity of fermentation character in order to complex the blend. Approximately 40% of the juice was allowed to ferment naturally with no addition of cultured yeast. The other portion was fermented specially selected yeast strains from the Burgundy region in France. 23% of this chardonnay was fermented in stainless steel at low temperatures using neutral yeasts to retain freshness and varietal aromas.

The 10 months in oak helped the wine mature with greater integration of oak characters and complexities obtained through the contact with the yeast solids helping also to develop some creaminess.

This wine with tight acid and firm wood structure will settle down with 6 months after bottling.

### WINEMAKERS COMMENTS

The 2007 Chardonnay is a bright straw with green tinges. The aroma has a vibrant almost pungent perfume with great complexity. Fruit forward with nuances of orange peel, apple pie with cloves, peach jam and cinnamon like spicy French oak and subtle hints of almond meal.

The palate is firm with fresh acid upfront and a central supple core of rich Chardonnay fruit. The mouth feel is full and intense with spicy apple and custard flavors. The finish is warm with light oak tannins finishing the wine dry with the perfumed fruit yeast and oak complexities lingering.