

Private Selection

2010 CHARDONNAY
BAROSSA VALLEY

Viticulture and Production

Varietal Composition: 100% Chardonnay

Wood Influence: Nil

Viticultural Notes: The fruit for this wine was sourced from near Angaston in the Barossa Valley. The fruit was machine harvested at night to ensure cool picking conditions to optimize the delicate fruit flavours of this wine.

Chemical Analysis

At Picking		In Bottle	
<i>Baume:</i>	13.15	<i>Alcohol:</i>	13.5% v/v
<i>pH:</i>	3.79	<i>pH:</i>	3.38
<i>Total Acid:</i>	7.25 g/L	<i>Total Acid:</i>	7.41 g/L

Winemakers Notes

Colour: Pale yellow with dominant green hue.

Nose: Green apple, citrus and stone fruits.

Palate: Crisp green apple, melon and citrus.

Tasting Notes

This Chardonnay displays a vibrant bright green yellow colour. The nose is very appealing with aromas of green apple, melon, citrus and stone fruits. The palate has a roundness and a softness with a touch of sweetness, with flavours of fresh tangy melon, crisp green apple and a lingering clean fresh finish. With the crisp finish, roundness and dominant fruit flavours makes this wine ideal for the long summer days.

