

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2008 WOODSTOCK CHARDONNAY

McLaren Vale

BACKGROUND

3 clones of Chardonnay planted on Woodstock Estate in the mid 1970s ensure the desired palate integration and flavour profile of this Chardonnay. The clones were specifically selected for their individual characteristics. Our aim is to capture the natural flavours of the Chardonnay varietal and these flavours enhanced with just the barest amount of oak. Cellaring will greatly enhance the flavours and complexity of this wine.

WINEMAKING

Each clone is picked and treated separately. Free run juice and pressings are used to maximise varietal flavours. The wine is then left on yeast lees right until bottling which adds complexity and ensures freshness. 5% of the wine is matured in new French oak barrels. They are then filtered and blended just before bottling.

THE WINE

A fruit driven style displaying the essence of the Chardonnay varietal, this wine shows white stone fruits, nectarines and honey dew melon with underlying minerality which appeals. A hint of oak adds complexity with good length and a granny smith like acidity on the finish.

SERVING SUGGESTION

Oven roasted tarragon chicken served with potato gratin and a fresh bowl of freshly peeled buttered peas



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Chardonnay

BOTTLING DATE

February 2009

TECHNICAL DATA

Alcohol 13.27%

PH 3.39

Acidity 7.21 g/l

Residual Sugar 2.4 g/l

NOTES
