

Proudly Australian and family owned



WOODSTOCK
MCLAREN VALE

2010 WOODSTOCK CHARDONNAY

McLaren Vale

BACKGROUND

The coolest vineyard site at Woodstock is an east facing, sandy slope where Chardonnay is planted. These grapes often show a sherbet character. Our aim is to capture the natural flavours of the Chardonnay variety and to enhance them with just the barest amount of oak. Cellaring allows the fruit and oak flavours to integrate and grow in complexity.

WINEMAKING

The grapes are harvested in the cool of the night, cold pressed then cold settled. The wine is then left on yeast lees and stirred weekly for 6 months until bottling. This process together with 13% of the wine being matured in new French oak barrels adds complexity to this lean, refreshing style Chardonnay with good length and a clean crisp finish.

THE WINE

The nose is fruit driven with hints of white peach, rock melon and lemon blossom. Crisp apples and grape fruit acidity provide freshness, and purity. There is an underlying minerality from the ironstone soils, with subtle vanilla oak, which rounds out the finish providing complexity and length. A few years of patient, cool cellaring will result in finer integration of flavours and increased generosity on the palate.

SERVING SUGGESTION

Oven roasted snapper and potato gnocchi, served with a pine nut and shallot butter sauce.



WINEMAKERS

Scott Collett & Ben Glaetzer

VARIETAL COMPOSITION

100% Chardonnay

BOTTLING DATE

March 2011

TECHNICAL DATA

Alcohol 13%

PH 3.41

Acidity 6.55 g/l

Residual Sugar 2 g/l

NOTES
