



2009 Late Harvest Chardonnay

Tasting Notes

The 2009 Late Harvest Chardonnay has a lively green straw colour. A complex and creamy aroma of honeysuckle, orange blossom and pineapple. The wine is made in a sweet style with a full palate accompanied by flavours of dried fig caramelized banana and melons. It finishes long with tropical fruit and zest.

Wine Analysis: Alcohol 10.8 % Total acid 6.5 g/L pH 3.52 Residual sugar 81 g/L
Total dry extract 110 g/L

Vineyard & Winemaking

The 2009 Late Harvest Chardonnay fruit was hand harvested from the upper terraces in a very ripe and slightly shrivelled condition on the 7-8th of May 2009. The fruit displayed intense, concentrated flavours due to the dehydration of the berries and the extended ripening period.

After collecting the fruit in 500kg wooden bins it was gently tipped into the press for whole bunch pressing. A juice extraction rate of less than 500 litres per tonne was adopted to maximize juice quality. After a brief settling period the juice was racked and yeast added.

The wine was estate bottled on 8 September 2009.

Harvest date: 7 May Brix 28.5 Total acid 5.2 g/L pH 3.71

Awards

International Wine & Spirit Competition 2010 - **Silver Medal**