

CHARLOTTE'S FARM

CHARDONNAY

Variety Chardonnay

Vintage 2005

Analysis 13.5% alc, 6.4 TA, 3.27pH, 10g/l RS

Winemaking

The single vineyard fruit parcels for this wine were picked very late during an idyllic Indian summer when fully ripe and full flavoured. The fruit is harvested by machine only at night and over successive days, to keep the fruit cool and prevent oxidation. Fermentation is carried out with a yeast type that is quite neutral and allows the fruit to express itself fully. The parcels are then protein and cold stabilised prior to final blending and bottling early to retain a fresh fruit driven style.

Style Unoaked, screw cap finish

Additives

Preservative	220
Antioxidants	300
Allergens	Shim milk was used to aid clarification traces may remain

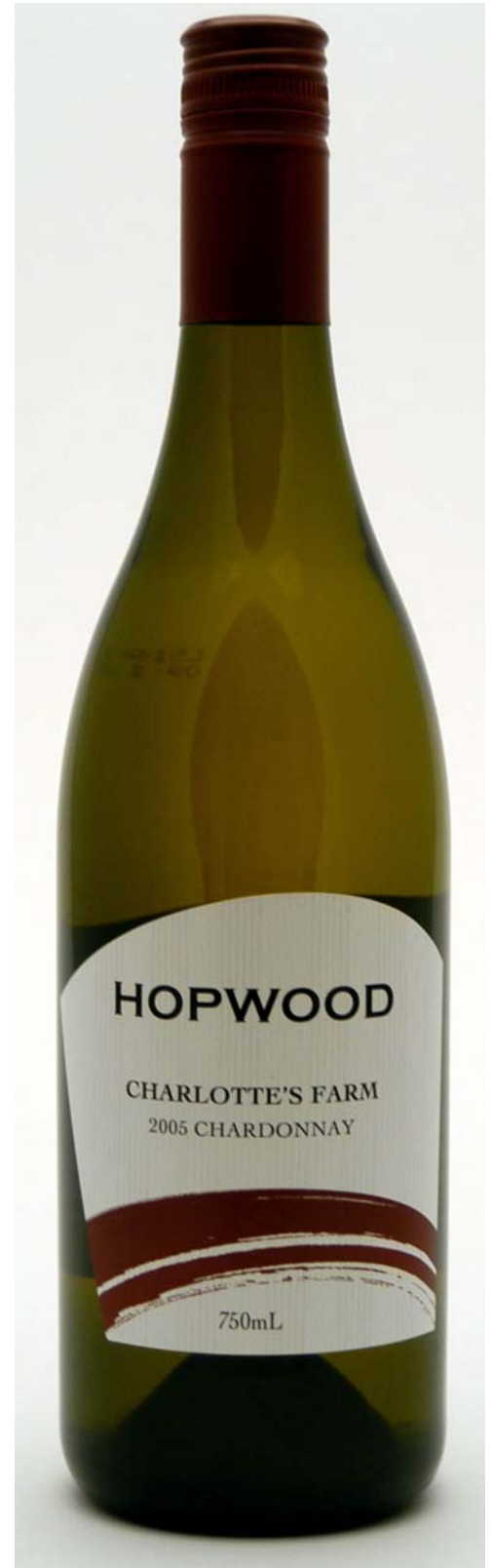
Tasting Notes

The wine has ripe Chardonnay aromas with smoky overtones. Dried apricot and melon flavours abound with clean crisp acid finish. Ideal for drinking now, this Chardonnay will also develop with short-term cellaring of 2-3 years.

Accompaniment

This stylish and delicious Chardonnay is excellent on its own or as accompaniment white meats seafood's and rich Italian pastas.

Packaging 12 x 750ml bottles



HOPWOOD