

# HOPWOOD

SINGLE VINEYARD

## CHARDONNAY

**Variety** Chardonnay

**Vintage** 2005

**Analysis** 14.3% v/v, 6.5g/l T.A., 3.40 pH

### Winemaking

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 at night to keep the fruit cool and prevent oxidation. Following crushing, draining in a static drainer followed by pressing in an enclosed tank press the juice is clarified and fermentation started in stainless steel tanks. Fermentation and extended storage with Hungarian oak and on "malo" lees features as a strong component of this cellar style. The parcels are then protein and cold stabilised prior to final blending and bottling to produce a very complex style.

**Style** Oak matured

**Additives** Preservative 220  
Antioxidants 300  
Allergens Skim milk was used for clarification and traces may remain

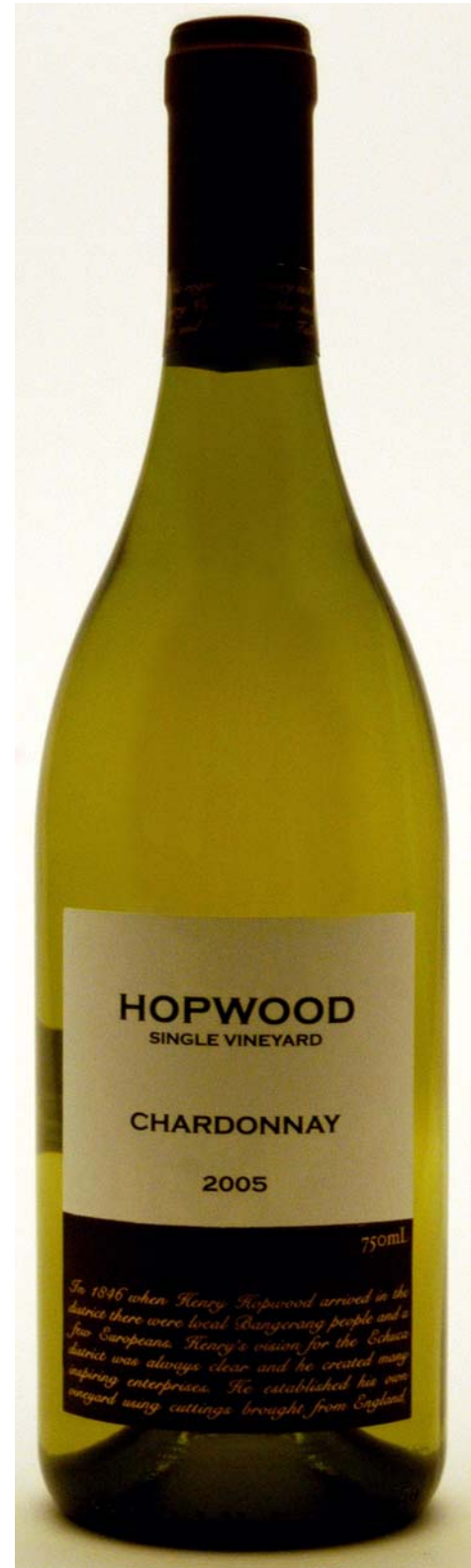
### Tasting Notes

The wine has big ripe Chardonnay aromas with smoky overtones. Dried apricot and melon flavours abound with a complex toasty oak complementing the finish. Approachable now, this Chardonnay will develop more complex bottle bouquet with short-term cellaring of 2-3 years.

### Accompaniment

This stylish and delicious Chardonnay is excellent with duck, white meats, seafood and creamy pastas.

**Packaging** 12 x 750ml bottles 8.5 std drinks



# HOPWOOD