

TASTING NOTE

Lyrup Crossing Chardonnay 2009



About This Wine

Excellent quality of the fruit at vintage led to the objective of making a fresh, lightly wooded wine with a degree of oak complexity. Free run juice was drawn after gentle airbag pressing and then cold settled before fermentation with selected yeast strains. Fermentation was arrested just prior to dryness, giving a wine with some residual fruit sweetness. It was then racked and aged on its yeast lees in a combination of French and American oak barrels to add further complexity.

Vineyard Region

60% Riverland, 40% Sunraysia

Grape Varieties

100% Chardonnay

Vintage Conditions

The spring and summer conditions were quite beneficial to growing, with few extreme heat days and very little rain. These perfect conditions during the ripening season helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. Harvest time also was dry, with machine harvested fruit picked in the cool of the night delivered to the winery in outstanding condition.

WINEMAKER'S COMMENTS

Colour

Colour is pale yellow, with a fresh green tint at the edges.

Nose

The nose shows fresh citrus, apricot and a subtle, complex toasty note from yeast lees ageing on oak.

Palate

The palate overflows with ripe fruit characters of melon, citrus and stone fruit with a delicate background of sweet oak. Interesting, complex, yeasty notes and an elegant flavoursome palate complement the zesty acidity and natural fruit flavours. This leaves the palate clean and refreshed, eagerly anticipating the next sip. The finish is clean and crisp.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.37 Total Acid : 6.30 g/L Residual Sugar : 3.92 g/L