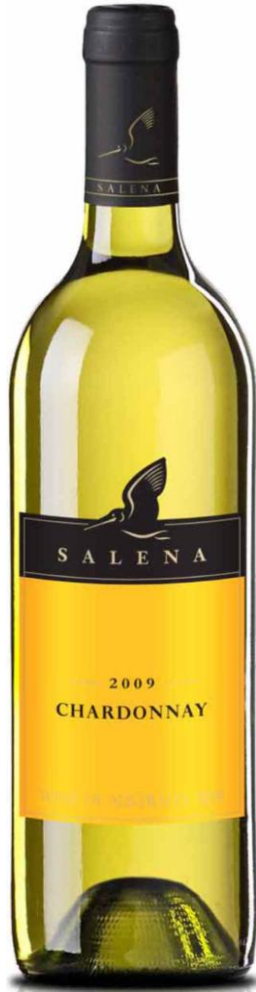


## TASTING NOTE

### Salena Entry Chardonnay



#### *About This Wine*

This wine is lightly wooded wine with a degree of oak complexity. Free run juice was drawn after gentle airbag pressing and cold settled at low temperatures 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. Tasting and assemblage of the final blend from the separate barrels was completed before bottling.

#### *Vineyard Region*

100% Riverland, South Australia

#### *Grape Varieties*

100% Chardonnay

#### *Vintage Conditions*

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and varietal character.

### WINEMAKER'S COMMENTS

#### *Colour*

Colour shows a vibrant yellow, with a fresh green tint at the edges.

#### *Nose*

The nose presents of fresh lemon, apricot and a subtle, yeasty note from yeast lees ageing on oak.

#### *Palate*

This chardonnay is dominated by fresh citrus blossom, melon and fresh apricot aromas with some lees aging complexity. The palate overflows with ripe fruit characters of melon, citrus and ripe stone fruit.

#### *Laboratory Analysis*

Alc/Vol : 13.0%      pH : 3.35      Total Acid : 6.0 g/L      Residual Sugar : 3.92 g/L