

## TASTING NOTE

### Salena Estate Gold Label Reserve Chardonnay



#### *About This Wine*

After crushing, the must was drained, gently airbag pressed and immediately the free run juice was cold settled at ultra-low temperatures. The juice was then fermented at low temperatures using selected yeast strains to enhance the Chardonnay varietal character and increase palate weight. This wine was then racked and aged onto a combination for French oak with its' fine yeast lees to add complexity and maintain fruity freshness. Assemblage of the final blend was completed and the wine was subsequently cold stabilised and filtered ready for bottling.

#### *Vineyard Region*

100% Riverland, South Australia

#### *Grape Varieties*

100% Chardonnay

#### *Vintage Conditions*

A rain free harvest period in 2009 resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 12-13.5°Be. 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 characters.

### WINEMAKER'S COMMENTS

#### *Colour*

The wine exhibits a bright yellow colour with a green edge.

#### *Nose*

The nose is dominated by fresh citrus blossom, apricot and a complex but subtle toasty note from yeast lees aging on oak.

#### *Palate*

Overall the palate overflows with ripe fruit characters of melon, citrus and ripe stone fruit with background sweet oak. Complex yeasty notes and an elegant full palate complement the zesty acidity and fruit.

#### *Laboratory Analysis*

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