

## TASTING NOTE

### Salena Estate Chardonnay 2009



#### About This Wine

Looking to make a crisp, unwooded wine with a degree of complexity, only the free run juice drawn after gentle airbag pressing was cold settled at ultra low temperatures. This was then fermented in several batches at low temperature - using specially selected yeast strains that enhance varietal character and increase palate weight. Fermentation was arrested just prior to dryness, giving a wine with some residual sweetness. It was then racked and aged on its yeast lees to add further complexity. Assemblage of the final blend was completed before cold stabilisation, filtration and bottling.

#### Vineyard Region

100% Riverland, South Australia

#### Grape Varieties

100% Chardonnay

#### Awards



### WINEMAKER'S COMMENTS

#### Colour

This 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, interesting yeasty notes and an elegant full palate complement the zesty acidity and fruit. This leaves the palate clean and refreshed, eagerly awaiting the next sip. This Chardonnay is an ideal summer wine perfectly suited light lunches of seafood.

#### Laboratory Analysis

Alc/Vol : 13.2%    pH : 3.35    Total Acid : 6.0 g/L    Residual Sugar : 3.92 g/L