

TASTING NOTE

Salena Estate Organic Chardonnay 2009



About This Wine

These organically grown grapes were carefully monitored during the ripening season and harvested in the cool of the morning to retain all the natural fruit characters. After de-stemming and crushing the juice was cold settled prior to temperature controlled fermentation which was completed in 21 days. Organic standards were rigorously followed in the vineyard and winery to maintain the natural fruit flavours of the Chardonnay grape. Storage on yeast lees for 2 months has complexed the palate and added a lovely creaminess which will mellow with age.

Vineyard Region

100% South Australia

Grape Varieties

100% Organically Certified Chardonnay

Vintage Conditions

The 2009 growing season delivered a cool ripening season with some warm periods prior to harvest, thus retaining natural acidity, yet developing rich flavours consistent with our Chardonnay style. 100% of the grapes used in the production of this wine were from Certified Organic Vineyards, guaranteeing the pristine nature of the fruit.

WINEMAKER'S COMMENTS

Colour

The wine exhibits a light straw colour with a touch of green.

Nose

Fresh aromas of peach, fig and honeysuckle greet you initially and are integrated with a soft cashew nut overtone derived by subtle oak handling.

Palate

This is a soft full flavoured wine showing citrus peel and honeydew melon fruitiness. The texture is creamy and viscous yet has a lovely lemony finish to cleanse the aftertaste. A finely balanced wine that delivers all the attributes you would expect from the sunny Riverland of South Australia.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.40 Total Acid : 6.7 g/L Residual Sugar : 6 g/L