

TASTING NOTE

Salena Estate Chardonnay 2008



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. Tasting and assembly of the final blend was completed before cold stabilisation, filtration and bottling.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

100% Chardonnay

Vintage Conditions

A rain free harvest period in 2008 coupled with drought conditions resulted in above average quality and an especially high concentration of flavour. Picked at optimum flavour ripeness of between 13.0-13.5°Be, the grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas.

WINEMAKER'S COMMENTS

Colour

This wine is a pale yellow colour with a green edge.

Nose

The nose is dominated by fresh citrus blossom, melon and fresh apricot aromas with a complex but subtle bready note from yeast lees aging.

Palate

Overall the palate overflows with ripe fruit characters of melon, citrus and ripe stone fruit. 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 to light lunches of white meat.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.39 Total Acid : 7.56 g/L Residual Sugar : 2.90 g/L