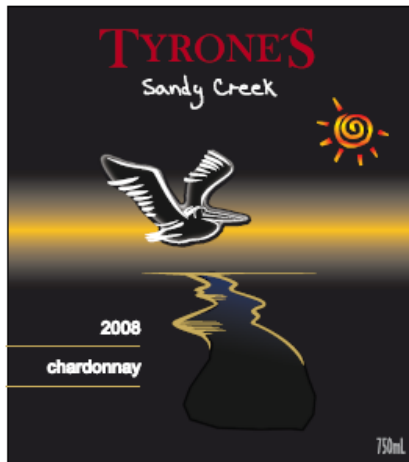


## TASTING NOTE

### Sandy Creek Chardonnay 2008



#### *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 assembly of the final blend from the separate barrels was completed before bottling.

#### *Vineyard Region*

60% Riverland, 40% Sunraysia

#### *Grape Varieties*

100% Chardonnay

#### *Vintage Conditions*

Fruit for this wine was sourced from vineyards around the Riverland and Sunraysia regions. Selection was based on overall balance and in particular the clear expression of varietal fruit character. Vineyard sites in close proximity to the Murray River which benefited from the effect of a moderated climate and cooling air movements were especially targeted.

### WINEMAKER'S COMMENTS

#### *Colour*

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

#### *Nose*

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

#### *Palate*

The palate overflows with ripe fruit characters of stone fruits and citrus with a nuances of sweet oak. Complex, yeast notes and a full flavoursome palate complement the zesty acidity and natural fruit flavours. The finish is clean and crisp.

#### *Laboratory Analysis*

Alc/Vol : 13.5%      pH : 3.37      Total Acid : 6.30 g/L      Residual Sugar : 3.92 g/L