

Salena Estate Organic Chardonnay

Vintage

Fruit for this wine was taken from a single vineyard in the Renmark sub-region of the Riverland in South Australia. The ripening of the fruit was carefully monitored and the harvest date was chosen on the basis of flavour ripeness in the fruit.

All of the grapes used in the production of this wine were from Certified Organic Vineyards, guaranteeing the pristine nature of the fruit.

Vinification

After harvesting at night, the winemaker and cellar crew worked meticulously to ensure that the juice was handled as gently as possible, avoiding oxidation and maintaining freshness. Cold settling of the juice at 1 C for a week ensured a crystal clear juice was admitted to fermentation.

Organic standards were justiciously followed maintaining the pristine nature of this wine. The wine was left to rest on the yeast lees for several months to gain initially a doughy complexity which develops into a savoury nuttiness with age. The wine has been held in temperature controlled vessels throughout its life at 10 - 12 C to maintain freshness and to avoid premature aging.

Description

Prepared from premium, organically grown grapes, this wine was carefully made with minimal additives or intervention. It comes to you in as natural a state as possible, ready to enjoy while fresh and young.

With soft peach and melon characters to the fore, this is the most elegant Chardonnay that has enjoyed careful wood handling during fermentation and maturation - giving a subtle complexity to the palate and finish.



<i>Technical</i>	
Alcohol by volume;	12.90%
pH;	3.40
Total Acid;	5.4g/L
Residual Sugar;	0.69 g/L
Varieties;	100% Organic Chardonnay
GI;	100% Riverland South Australia