



WINERY • VINEYARD  
MOTORCYCLE MUSEUM

## 2008 Chardonnay

### Region

Mudgee, NSW

### Variety

100% Chardonnay



**Vintage Conditions:** With good spring rain and mild summer days, 2008 was a great year for reds and whites in Mudgee. Our Chardonnay block always produces great fruit intensity, and this is no exception

**Winemaking:** The hand-picked fruit was whole bunch pressed to retain freshness and fruit flavour. Fermentation was carried out in 30% new French Oak Hogsheads, with two barrels allowing to wild ferment. Maturation was for one year, with most barrels having extended lees contact.

**Tasting Notes:** The great white grape of Burgundy has found its niche in Australia and Mudgee has proven a good region for it. This wine has golden hues, and exhibits white nectarine, cashew and rockmelon. The palate is rich, full and shows citrus characters as well as fermentation. The 20% new French oak as well as the 1 year old oak has given the finish lovely texture and extended length.

### Analysis:

- |                      |       |
|----------------------|-------|
| • Alcohol            | 13.0% |
| • Residual Sugar     | 2 g/L |
| • Titratable acidity | 7.1   |