



# RESERVE CHARDONNAY

## 2010



<b>Variety</b>	Chardonnay 100%
<b>Region</b>	Margaret River
<b>Technical Details</b>	Alc:13.5% Residual Sugar: 3.8 g/L Titratable Acidity: 7.9 g/L pH: 3.07
<h3>Tasting Notes</h3>	
<b>Colour</b>	Pale straw
<b>Bouquet</b>	The bouquet of this elegant yet powerful Chardonnay displays fresh pears, citrus and white fleshed stone fruits with underlying hints of beeswax, nougat and toasted oak.
<b>Palate</b>	The palate is full bodied offering pears, white fleshed nectarines and zesty lemony/grapefruit flavours. Crystalline in its purity of fruit, the wine also offers layers of complexity with a creamy texture derived from lees stirring and mealy, lanolin-like characters in the background. The mineral structure, intense fruit and bright acidity combine to focus the wine perfectly with a lovely lingering fruit finish.
<b>Cellaring Potential</b>	A refined yet powerful Chardonnay, displaying classic Margaret River hallmarks – the 2010 Reserve is a wine which while drinking well in its youth will certainly reward with careful cellaring.
<b>Vintage Conditions</b>	The 2010 vintage began in mid-February after decent winter rainfall which was followed by a warm, dry growing season with very good flowering and fruit set. Yields were generally above average for most varieties (whites in particular).  A brief hot period at the end of February provided some logistical challenges with a frantic pace of harvesting required in order to pick the whites varieties in a timely fashion. This ensured the wines retained fragrant, juicy characters with deliciously crunchy natural acidity. The weather cooled in March allowing the reds to attain full physiological maturity and tannin ripeness, and have produced wines which are brimming with varietal expression. In summary; 2010 was another excellent season, continuing the dream run of vintages we have had in Margaret River over the last several years.
<b>Winemaking</b>	All of the fruit was hand-picked and whole bunch pressed followed by 100% barrel fermentation in select French oak (approx. 35% new oak). Fermentation was allowed to occur naturally, with the 'wild yeasts' responsible for the fermentation introducing more complexity and personality into the wine. Barrels were lees stirred throughout a nine-month oak maturation period, without any malolactic fermentation. Only the best barrels were selected for the final blend which was put together in November 2010.