

Gemtree

VINEYARDS

BUTTERY



FAMILY

2007 Citrine Chardonnay

Earliest Vintage on record!

Due to the drought conditions we experienced throughout the growing season in 2007, whites were physiologically ripe earlier than ever experienced. We commenced picking on the 2nd February and had finished our entire white production by the 14th which has resulted in wines showing amazing natural balance.

Made from pristine flavour ripe bunches, gently pressed and fermented at cool temperatures, a large component of this wine remains un-oaked for freshness. The balance (30%) is fermented in new French oak barriques to add complexity and mouthfeel.

Colour: Pale straw.

Nose: Pear, limes and honeydew.

Palate: The front palate is a luscious mouth feel of zesty limes and citrus characters. Savoury/biscuity mouthfeel from new French oak is evident in the mid to back palate yet the emphasis of this wine is in the lingering fruit power.

Cellar: Drink now.