

Gemtree

VINEYARDS

BUTTERY FAMILY



2007 Tadpole Chardonnay/Viognier

Every vintage has a signature; for 2007 it was fruit sweetness. The drought conditions we experienced throughout the growing season in 2007 meant 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 and fruit sweetness. The berry size was 30% smaller than in previous vintages and this resulted in whites with loads of expression and flavour. I will be drinking my 2007 whites over the spring and summer, it's not a white vintage for the cellar!

This little beauty was co-fermented with 10% viognier!! The result is a richer front to mid palate with a hint of tropical fruit. Delicious!!

Colour: Pale straw.

Nose: Peaches, apricots, pear and ruby grapefruit.

Palate: The front palate is a luscious mouth feel of pears and citrus characters. Lychee and pear flavours dominate the mid palate and the lingering fruit sweetness combined with zesty acidity ensure this will be a cracker aperitif for summer.

Cellar: Drink now.