

Home Vineyards Unoaked Chardonnay 2008

Vineyards: Olivers Road and Bakers Gully

Winemaking:

Fermented cool without oak, bottled immediately after fermentation to preserve fresh fruit aromatics.

Average Harvest Data		
Baume~ 12.9	T.A. 7.50	pH 3.40
Yeast Type		QA23
Finished Wine Analysis		
Alcohol	14.36%	
(G+F)	3.57 g/l	
Titrateable Acid	6.55 g/l	
pH	3.41	

Colour: Mid straw with strong green tints.

Bouquet:

Clean, fresh stone fruit with musk and some grassiness.

Palate:

Elegant balance of acidity and fruit provides a refreshing palate with lingering, juicy finish.

Comments:

1700 cases produced.
Drink slightly chilled while young.

