

Brangayne of Orange

CHARDONNAY 2001

Winemaker's Comments

Colour - medium straw with a trace of green

Nose - lifted melon with underlying hints of citrus, characteristic of cool climate Chardonnay

Palate - This medium bodied wine has excellent melon and citrus flavours, mid-palate structure with a trace of oak and a crisp, balanced finish

Cellaring - This is a fine example of cool climate Chardonnay, resulting in a wine which, whilst excellent drinking now, will develop further complexity over the next 2 years

Vinification

The grapes were harvested at optimum flavour and ripeness, then crushed, chilled and lightly pressed. After pressing, the juice was cold settled and racked. Fermentation was conducted in stainless steel under controlled temperature conditions, using a selected yeast culture.

Following the completion of fermentation, the wine was racked and left on light lees for a period of 3 months, during which a small fraction of the wine underwent partial malolactic fermentation in oak, before being fined, stabilised and clarified prior to bottling.

- Simon Gilbert, Winemaker