



## 2007 Chardonnay (Unwooded)



This 2007 Chardonnay was picked 13/03/07. This wine is straw in colour with a trace of green and displays a fresh youthful varietal aroma with light honeydew and blossom, characteristic of early picked Chardonnay. The palate is fine and displays an elegant mid-palate flavour and a tight crisp finish.

13.5% ALC/VOL

- Simon Gilbert, Winemaker

### Vinification

The grapes are crushed, chilled and lightly pressed. After pressing the juice is cold settled and racked. As with Sauvignon Blanc, fermentation is conducted in stainless steel under controlled temperature conditions using a selected yeast culture. Following the completion of fermentation the wine is racked and left on light lees for a period of three months during which time a small fraction of the wine undergoes partial malolactic fermentation in oak before being fined, stabilised and clarified prior to bottling.