



2005 ISOLDE (Reserve Chardonnay)



This 2005 Chardonnay was picked on 5/04/05. The wine is medium gold in colour with a trace of green. It displays elegant ripe melon fruit, characteristic of cool climate Chardonnay, with partial secondary or malolactic fermentation influences, underlying cashew and integrated subtle but complex French oak resulting in a flavoursome mid-palate and a long fine balanced

13.5% ALC/VOL

- Simon Gilbert, Winemaker.

Vinification

On arrival at the winery, the grapes are crushed, chilled and lightly pressed. After pressing the juice is cold settled and racked. Fermentation is conducted in stainless steel and selected new, one and two year old French Allier and Vosges oak barrels. Following the completion of primary fermentation and partial malolactic fermentation the wine is left on lees in barrels for seven months. After maturation the wine is then blended, fined, stabilised and clarified prior to bottling.

