

aromasofcitrusblosso
mhoneysucklepeacha
ndapricotwithhintsofcr
eamandvanillaleadsto
arichtexturalwinewithf
lavourssofpeachripecit
ruscreamandhazelnut
elegantoaklingers*

• vinify
chardonnay
2005

Vinify 2005 Oaked Chardonnay

Description:

Floral aromas of fruit blossom and honeysuckle intermingle with hints of white peach and apricot sherbet. Succulent flavours of dried apricots, peach and delicate nutty oak welcome your senses to a rich mouth filling wine with warming length and a mouth-watering finish.

Viticulture:

Clone 15 Chardonnay planted as two metre wide rows, two metres between vines, trained as two cane VSP. Predominant soil type is clay loam with pumice sub layers. Cropping levels are vine specific, decided at pruning and again at fruit set. Canopy management aims at maximising air flow, sun exposure and fruit health.

The lowest cropping, ripest fruit was hand harvested for this wine.

Analyses at harvest, 24 March 05:

Brix: 22.8

pH: 3.18

TA: 7.8 g/L

Winemaking:

The very best fruit from the KEW Chardonnay vineyard has been hand harvested and fermented in mature French and American oak barriques. Complexity, palate texture and fruit expression has been achieved with yeast selection, wild fermentation and partial malolactic fermentation

This wine has been delicately fined with fresh skim milk, traces may remain.

pH: 3.62

TA: 6.2g/L

Alc: 13.5%

RS: 4 g/L