



Product: Willow Lake Old Vine Chardonnay

Vintage: 2007

Colour: Pale straw

Nose: Lemon and lime dominates the nose with hints of green apple and wet slate.

Palate: The extremely long and lean palate exhibits great minerality and chalkiness. This is attributed to the soils in which the vineyard is located.

Cellar: Drink now – 2012

WINEMAKING

Varietal Composition:	100% Chardonnay	Alcohol:	10.8%
Fermentation Time:	6 Days	Yeast Type:	100% Wild
Barrel origin & size:	na	Skin Contact time:	0
Time in Barrel:	na	MLF:	0%
Age of Barrel:	na		

VITICULTURAL

Region:	Upper Yarra, Yarra Valley	Elevation:	350 metres
Vine age:	30 years	Vineyard size:	2.4 HA Positioned on a slight north facing slope
Date of Harvest:	21 st February 2007	Yield:	1.45 t/ha
Method:	Hand picked	Clone:	P58
Soil Type:	Clay loam soils with slightly high acidity	Cultivation Practices:	Trellis vertical shoot positioning.