



**Colour :** Pale straw

**Nose:** Citrus and subtle cashew notes with soft minerality and great freshness. Clean & minerally.

**Palate:** Good texture and roundness on the middle palate, linear acidity with wonderful length and precision.

**Cellar:** Drink now to 2013

**Vintage Notes:**

**WINEMAKING**

<b>Varietal Composition:</b>	100% Chardonnay	<b>Yeast Type:</b>	86% EC1118, 5% CY3079, 9% wild
<b>Alcohol:</b>	12.5%	<b>Skin Contact time:</b>	0
<b>Fermentation Method</b>	Barrel	<b>MLF:</b>	0
<b>Fermentation Time:</b>	10-14 Days	<b>Residual Sugar:</b>	6.5gl
<b>Barrel origin:</b>	French, 228 Litres	<b>pH:</b>	3.31
<b>Age of Barrel:</b>	7% new; 93% 1 - 5 years	<b>Time in Barrel:</b>	9 Months

**VITICULTURAL**

<b>Region:</b>	Yarra Valley	<b>Yield:</b>	2-3 t/acre
<b>Date of Harvest:</b>	March 2007	<b>Method:</b>	Hand and machine picked
<b>Vine Age:</b>	9-24 years	<b>Clone:</b>	P58, I10V3, 86, 96, Mendoza
<b>Soil Type:</b>	Grey loam over yellow clay	<b>Cultivation Practices:</b>	Trellis VSP