

2007

EB 2 chardonnay

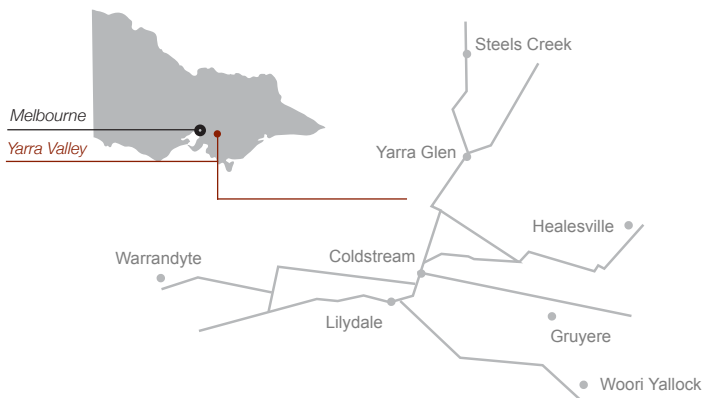
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wines

YARRA VALLEY - COLDSTREAM

2007 is the first wine we have made from this Strathbogie Chardonnay. Our initial aim was to make a sparkling wine. However, the 2007 vintage conditions were not ideal for sparkling wine, so therefore we produced this Aussie version of Chablis. Having matured this in old wood, the citrus fruit shows the weight and texture of Chablis in a warm year (2007 was warm and dry) and is appealing even for non-drinkers of Chardonnay.

Vineyards

The fruit is coming from the same grower and site as the Strathbogie Riesling. It is being picked off equally old vines and I think the fruit exhibits similar perfume and characters as the Riesling. Maybe a case of site being more influential than the variety?



Vintage Conditions

As stated above, 2007 was warm and dry which wasn't great for a sparkling base, but produced ideal conditions for this style of wine.

Winemaking

The fruit was pressed off without skin contact before being cold settled and racked clean to stainless steel for a cool fermentation. The wine was racked to old barriques after fermentation for six months maturation.

Wine Analysis

Alc/Vol : 12.0%
Acidity : 7.8 g/L
pH : 3.49

The EB (Experimental Batch) range of wines are made outside our normal range and reflect our ongoing efforts to consider new parcels of fruit or to trial new practices in the winery. These wines are all significantly individual to warrant being part of the EB range.

This Chardonnay is the first we have made from the Strathbogie Ranges. Much cooler than the Yarra, we are looking at a more restrained and finer style. The wine was fermented with solids in old barrels.

Mac Sept 07
12.5%VOL
AUSTRALIAN WINE approx. 7.4 standard drinks 750ml
3 Osborne Ct Hawthorn Victoria 3122
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TASTING NOTES

- Colour : Med pale straw with slight gas on edge of glass.
Nose : Subtle nose of white stone fruit, elderberry flowers, background of lees and white grapefruit.
Palate : White stone fruits with good expansion across palate. Good length and finishing with grapefruit (pith and fresh).

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