

THE FRUIT

The Barossa is renowned for producing wines with the generosity of flavour and warmth that are exemplified in this fine dry white. The 100 per cent Barossa chardonnay grapes for this wine were harvested at 13-14° beaumé from our own premium vineyards and from carefully selected vineyards owned by other growers. A mixture of hand and machine harvesting was used.

THE WINEMAKING

After crushing and draining, the juice was cold settled for 48 hours. The clear juice was then racked off solids and yeast added to start fermentation. The five-week fermentation was temperature-controlled and carried out entirely in stainless-steel tanks to maximise retention of varietal flavour. To build the wine's complexity, part of the blend underwent malo-lactic fermentation. The wine was then settled, filtered and stabilised prior to blending and bottling.

(2000 *Barossa Vines* CHARDONNAY).

This wine has a lovely mid-straw colour with green hues. The bouquet shows tropical-fruit and banana characters, complexed by hints of butterscotch derived from the secondary malo-lactic fermentation.

It shows typical ripe chardonnay flavours which provide richness balanced by a crisp, fresh finish.

This is a round, soft, full-flavoured chardonnay designed for immediate drinking.

