

## 2011 The Corkscrew Road Chardonnay

**Chardonnay 100%**  
**Adelaide Hills 100%**

### Wine Analysis

**Winemaker:** Greg Clack

**Bottled:** February 2012

**Alcohol:** 11.1% v/v

**Oak:** 10 months in French Oak Hogs

**Acid:** 7.9 g/L

**pH:** 3.23

**Sulphur:** 117 mg/L

### In the Vineyard

Selected from a super premium vineyard on the outskirts of Gumeracha. A blend of Bernard and I10V1 clones were hand picked at optimal acid and flavour balance to ensure the consistency of flavour from the cooler 2011 vintage.

### In the Winery

The grapes were whole bunch pressed and gently squeezed to retain all of the delicate varietal characters. Fermented completely in 100% French oak barrels with a portion on full juice solids and the other partially clarified. The wine underwent 50% malo-lactic fermentation to soften the acid from the cooler vintage followed by 10 months maturation on yeast lees in oak to add depth and creaminess.

### In the Glass

#### Colour

Pale green straw with youthful green hues.

#### Bouquet

Elegant lifted nose of white peach, citrus and fresh apple with hints of fig, cinnamon and spice with a touch of toast.

#### Palate

Good balance of stone fruits, citrus and apple on the palate. Structural acid balances the gentle elegant fruit which is complemented by oak nuances of toast and spice. Slight creaminess from partial malolactic fermentation rounds out the palate with soft oak tannins which give length and persistence to the wine.



**The Corkscrew Road Story**  
Corkscrew Road is one of the treks leading from the Adelaide Plains, winding up like a corkscrew into the ranges and on to Chain of Ponds.

## **CORKSCREW ROAD** **Chardonnay** **2011**



*Chain of Ponds*