

**2010 Millers Creek Chardonnay
Chardonnay (100%)
Adelaide Hills (100%), South Australia**

Wine Analysis

Winemaker: Greg Clack

Bottled: March 2011

Alcohol: 12.3%

Oak: 11 months in old French Oak

Acid: 7.5 g/L

pH: 3.36

Residual Sugar: 2.6g/L

Sulphur: 141 mg/L

In the Vineyard

The Chardonnay vineyard is situated just out of Lobethal on very sandy soil which gives good drainage and allows the crop level to be controlled. This results in even ripening and the retention of fresh fruit characters and good acidity.

In the Winery

Harvested in the early hours of the morning, the juice was then extracted as soon as possible after harvest to minimize tannin pickup and oxidation. Split into two parcels, one was fully clarified and fermented in stainless steel and the other was partially clarified and fermented in French Oak. After ferment these parcels were blended and matured in old French Oak Hogsheads for 11 months before bottling in March the following year.

In the Glass

Colour

Light golden straw with vibrant green hues.

Bouquet

Lifted notes of white peach and citrus with underlying notes of green apple and hints of pineapple and honeydew melon. Balanced oak aromas give a toasty lift along with a hint of vanilla.

Palate

Fresh peach and nectarine flavours dominate the palate with balanced toasty oak and hints of vanilla. A tight citrus acid backbone gives life and structure with a touch of soft oak tannin. Good fruit weight and length make this wine a perfect accompaniment to poultry dishes or it can be enjoyed on its own.



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Chardonnay
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Chain of Ponds