



2004 Adelaide Hills Chardonnay

WIRRA WIRRA
VINEYARDS

The undulating vineyards of the cool Adelaide Hills wine region have demonstrated the ability to produce some of Australia's most promising Chardonnay.

The 2004 vintage has been cold fermented in French oak barriques to best preserve the inherent regional fruit characteristics and enhance the longevity of this wine. Use of 100 per cent wild yeast on all of the individual components, lees stirring and further maturation in oak serves to add complexity and palate structure.

Adoption of the screw cap closure will also improve the cellaring potential and ensure that the wine is received exactly as we intended from the moment it went to bottle.

NOTES:

Tasting Notes

Winemakers:	Samantha Connew and Paul Carpenter
Grape Varieties:	100% Chardonnay
Region:	100% Adelaide Hills, South Australia
Oak Maturation:	The wine was aged for 12 months in approximately 30 per cent new French oak barriques, with the remainder in 1 and 2 year old French oak barriques.
Colour:	Brilliant straw with green tinges.
Bouquet:	Lifted aromatics displaying fine citrus fruits, white peaches and nectarines, tied closely with complex lees characters and subtle, but well integrated oak.
Palate:	Cool climate citrus and stoned fruits coupled with flavoursome barrel derived characters and a firm acid finish. This wine exhibits great flavour complexity and palate depth.
General:	This wine is a good example of the ability of the Adelaide Hills to produce Chardonnay with great natural fruit intensity and depth, its complexity enhanced by judicious use of yeasts, oak and lees stirring.
Technical Notes:	Alc /vol: 13% pH: 3.30 TA: 6.7 g/L
Serve:	This wine is best served slightly chilled, and will match perfectly with quail and veal, or any rich seafood dishes.
Cellaring:	Enjoy now, or cellar for up to 5 years.