



# BUTLER CREST

*Margaret River*

## Chardonnay



Variety 100% Chardonnay

Region Margaret River

Vintage 2009

Oak Maturation 100% in French oak barriques 40% new and the balance 1 and 2 year old barrels for at least 10 months.

Colour Deep yellow straw

Aroma Bright lifted lemon and apricot with hints of almond and vanilla cream

Palate Very well balanced. Fills the mouth with a ball of classic chardonnay characters. Subtle oak flavours, good high natural fruit acidity. Seamless transition of flow with a long draw out finish.

Winemaking Fruit is harvested in the peak cold period of the night and transported to the winery as quickly as possible, to be passed through the crusher. Once the must is in press, it is held for extended skin contact. After a gentle pressing, the juice is allowed to settle before racking to achieve a desired level of solids in the juice. Fermentation is started in temperature controlled stainless steel vats then transferred to French oak barriques. Stirring of lees continued for four months before the blend was put together and returned to the barrel.

Typical Analysis 13.4% Alcohol

Food Matching Veal, vegetarian dishes, pasta and chicken