



# NIGHT HARVEST

## Chardonnay



**Variety** 100% Chardonnay

**Region** Margaret River

**Vintage** 2009

**Oak Maturation** 100% in French oak barriques; 40% new; 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 fruit ripened sweetness. Subtle oak flavours, good high natural fruit acidity. Seamless transition of flow with a long drawn out finish.

**Winemaking** Fruit is harvested at the coldest time 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** 13.5% Alcohol

**Food Matching** Veal, vegetarian dishes, pasta and chicken