



NIGHT HARVEST

Dessert Wine



Variety Chardonnay 100%

Region Margaret River-Carburnup

Vintage 2009

Colour Golden Yellow

Oak Maturation 100% in French oak barriques; 40% new; the balance 1 and 2 year old barrels for at least 12-14 months.

Aroma Lifted aromas of lemon and honey

Palate A mix of creamy citrus fruits, minerals, melon and burnt honey. All held with a tight focused control. The palate shows an excellent intensity that persists. This will cellar well for 4-5 years.

Winemaking The fruit is left under nets as late as the season will allow. Picked before winter sets in, it is transported quickly to the winery. The fruit is then passed through the crusher, then transferred into the press where it is held for extended skin contact. After a gentle pressing, the juice is allowed to settle before racking to achieve the desired level of solids in the juice. Fermentation is started in stainless steel tanks before being transferred into French oak barriques. Stirring of the lees continued for about 4 months, then left to mature for another 8- 12 months.

Typical Analysis 10% alcohol

Food Matching Desserts, Cheeses, Thai food and Curries