



ANNVERS

## 2003 Adelaide Hills Chardonnay

Newly released for 2004 is our first white, the 2003 Adelaide Hills Chardonnay. Inspired by the white wines of Burgundy, our aim was to make an Australian Chardonnay with finesse and elegance. The full gauntlet of winemaking tricks have been used to produce this Chardonnay; partial natural yeast fermentation, full barrel fermentation, eight months on yeast lees, four cultured yeast strains and seven different selections of French oak. Complex winemaking work to make it an easy decision to say yes to another glass.

### Tasting Notes

Bright mid straw in colour, the nose offers subtle citrus fruits backed by nuances of shortbread and savoury oak. A full-bodied Chardonnay with a lovely front palate of pear and white peach flavours followed by delicate cracked wheat and toasty barrel ferment accents, the finish is long and savoury with a cleansing mineral acid backbone.

**Bottling Date:** June 2004

**Production:** 514 cases

**Winemaker:** Duane Coates

**Closure:** Cork

**Alcohol:** 13.8%

