



2010 Chapel Hill Unwooded Chardonnay

Winemakers Comments:

The twentieth vintage of Chapel Hill's Unwooded Chardonnay was produced from fruit grown in two of South Australia's most acclaimed Chardonnay regions: McLaren Vale and the Adelaide Hills. These neighboring regions exemplify Chardonnay's invigorating flavour spectrum and both contribute distinctive varietal flavours that mingle effortlessly to culminate in a wine of delicious mouth feel and sublime texture. In this wine, McLaren Vale's fruit drive is given additional finesse and complexity by the Chardonnay from the Adelaide Hills.

The growing season commenced early due to warmer than average winter temperatures. Average rainfall meant that many soils reached field capacity for the first time in three years. This provided the vines with sufficient moisture to support spring growth and to establish the canopies. The weather during vintage period weather was extremely favourable, with ripening occurring in an orderly manner.

During the winemaking process we employ gentle and cold handling techniques. Only the aromatic free run juice fractions are utilised so the extraction of any harsh phenolics is minimised. Malo lactic fermentation is avoided and also there is no use of any fining agents so as to ensure that no varietal personality is stripped away. The wine is held cool in stainless steel tanks and on its yeast lees for 8 months prior to bottling.

The 2010 Unwooded Chardonnay displays layers of guava, citrus and an evocative hint of ocean spray. The palate is luscious, focused and enduring.

The 2010 Unwooded Chardonnay will gracefully accompany a diverse range of dishes as well as being an excellent drink to enjoy with others. However we also recommend the wine to further enhance the enjoyment of washed rind cheeses.

Appellation: McLaren Vale (62%), Adelaide Hills (38%)

Harvest Date: 4th February 2010 to 12th March 2010

Sugar at Harvest: 12.1 to 12.7^g Baume

Barrel Ageing: nil

Acidity: 6.3 g/L

Alcohol: 13.0 % v/v

Residual Sugar: 2.1 g/L

Bottling Date: 28th November 2010

Closure: Screw cap

Winemakers: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer

