



2002 THE CORKSCREW ROAD

Chardonnay (100%)
Adelaide Hills (100%) South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	Winter 2003
Alcohol	13.5% v/v
Acid	6.4 g/L
pH	3.23
Residual Sugar	1.2 g/L
Sulphur	140 mg/L

Winemaker's Comments

The ninth release of Chain of Ponds' nationally and internationally acclaimed Chardonnay is the culmination of our two decades of cool climate viticulture. 100% barrel fermentation in fine grain French oak barriques (225-litre capacity) and storage on yeast lees for 10 months has integrated the delicate fruit characters with subtle toasty oak flavours. A greatly refined style of wine that will cellar for many years. Ideal to enjoy with veal, chicken and many other full flavoured dishes.

Colour

Straw with pale green hues.

Nose

Citrus and green lime aromas on top of white peach and nectarine, married together with a mealy maltiness derived from maturation on yeast residue (the "lees"). Sweet cashew nut oak and dry fig characters are also evident, melding with the primary melon and grapefruit smells.

Palate

Exhibiting an array of citrus, limes and honeydew melon flavours, the palate is well balanced with cashew nut, smoky/tangy and blonde tobacco barrel fermentation characters, and a creamy maltiness derived from malo-lactic fermentation. An intensely flavoured, penetrating palate with great length and mouthfeel, ending with a persistent tasting melon fruit, integrated oak and soft, but palate extending acidity. We are confident the 2002 Corkscrew Road will develop well for at least 5 years after release, as have previous vintages.