



## 2003 THE CORKSCREW ROAD

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

### Wine Analysis

|           |                    |
|-----------|--------------------|
| Winemaker | Neville Falkenberg |
| Bottled   | March 2004         |
| Alcohol   | 14.0% v/v          |
| Acid      | 6.7 g/L            |
| pH        | 3.24               |
| Sulphur   | 150 mg/L           |

### In the Vineyard

As the Chardonnay grapes ripened prior to the 2003 harvest it was obvious that the grapes were developing perfectly, and a touch of warm weather late in the season produced mature berries with varietal character and high acidity. The grapes were selected from 2 separate blocks in our vineyards at Gumeracha and Kersbrook with both on steep slopes and having well drained soils.

### In the Winery

The grapes were carefully placed in the press and gently squeezed to retain all of the delicate varietal characters. Fermented in French oak barrels followed by 10 months maturation on yeast solids, the wine underwent 50% malo-lactic fermentation to soften the acid and make the wine complete.

### In the Glass

#### Colour

Pale straw with eye catching green hues

#### Bouquet

Initially the green lime and citrus aromas appear, uplifted with some pineapple and grapefruit characters. The oak is subtle, and adds a lovely malty, cashew nut lift that is married in with the dried fig and white pear overtones.

#### Palate

The first flavour impressions exhibit green melon and fresh citrus that excite and tempt the taste buds further. The full structured wine then displays a cream maltness and soft cedary oak characters that are married in well. With a lengthy finish that lingers on for minutes, the elegance and fine attributes of our 10<sup>th</sup> Chardonnay release guarantee enjoyment and potential cellaring for at least 5 more years.