



2007 The Corkscrew Road Chardonnay
Chardonnay (100%)
Adelaide Hills (100%), South Australia

Wine Analysis

Winemaker: Greg Clack

Bottled: February 2008

Alcohol: 13.5% v/v

Oak: 12 months in French Oak Barriques

Acid: 7.1 g/L

pH: 3.22

Sulphur: 129 mg/L

In the Winery

The grapes were whole bunch pressed 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 green straw with youthful green hues.

Bouquet

Uplifting creamy nose with hints of fig, cloves, cinnamon and spice. Carefully balanced with melon and citrus fruits and a hint of mango.

Palate

Good balance of tropical fruits and citrus fruits on the palate. Honeydew melon and mango are complemented by toasty oak and a buttery creaminess. A tight acid backbone with good fruit length will give longevity to the wine and careful cellaring should see it drinking well for 5 years.

CORKSCREW ROAD
Chardonnay
2007



Chain of Ponds