



Pilot Block Unwooded Chardonnay 2008

Chardonnay (100%) Adelaide Hills (100%)

Wine Analysis

Winemaker	Greg Clack
Bottled	September 2008
Alcohol	12.5 %
Acid	6.7 g/L
pH	3.47
Residual Sugar	3.9 g/L
Sulphur	130 mg/L

In the Vineyard

This wine is made from grapes sourced from a number of vineyards spanning the Adelaide Hills. Ideal growing conditions early in the season allowed the retention of crisp acidity as well as producing a full flavoured style with green apple and citrus characters. The parcels harvested later in the season balance the wine with stonefruit and tropical flavours.

In the Winery

The grapes were harvested in the cool of early morning to retain freshness. The various parcels of grapes were processed separately - some undergoing complete juice clarification and fermented cool to retain fresh clean characters, while the balance was fermented partially on solids to give complexity and weight on the palate. No malolactic fermentation was used. Wines were blended upon the completion of fermentation and clarified for bottling while still young and fresh.

Colour

Medium straw with a vibrant green hue.

Bouquet

The wine shows good varietal lift with nectarine, pineapple and peach, and underlying green apple and lime. A mildly complex aroma for an unwooded chardonnay.

Palate

The rich yet elegant fruit flavours show through in this finely balanced wine. Fresh peach, pineapple, nectarine and pear characters are well balanced with some fresh crisp green apple and lime notes. The middle palate is soft and round with stone-fruit flavours and a balanced acidity. The finish is clean and full leaving a lingering burst of fresh fruit salad in the mouth long after swallowing. Great with chicken or Asian cuisine.

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